

Biggest Best Popovers

Audrey Nolt - Minnetonka, MN

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Yield: 6 popovers

2 eggs

1 cup milk

1 cup sifted flour

1 tablespoon butter, melted

.25 tea, salted

Preparation Time: 15 minutes

Bake Time: 45 minutes

In a bowl, beat the eggs with a rotary beater. Add the milk, flour, butter and salt. Beat just enough to have a smooth batter.

Fill a greased popover pan half-full.

Bake for 30 minutes at 450 degrees. Decrease the oven temp to 350 degrees.

Bake for 15 minutes more. (Do not open the oven door for any reason for the first 30 minutes.)

Per Serving (excluding unknown items): 818 Calories; 31g Fat (34.3% calories from fat); 33g Protein; 100g Carbohydrate; 3g Dietary Fiber; 488mg Cholesterol; 379mg Sodium. Exchanges: 6 Grain(Starch); 1 1/2 Lean Meat; 1 Non-Fat Milk; 4 1/2 Fat.