

a pearl kind of girl

Popovers

3 1/2 cups milk, warmed

4 cups flour

1 1/2 teaspoons salt

1 teaspoon baking powder

6 large eggs, room temperature

Preheat the oven to 450 degrees. Warm milk in the microwave for 2 minutes. Sift flour, salt, and baking powder in a large bowl.

Beat eggs with an electric mixer fitted with a whisk attachment on medium speed for about 3 minutes. Eggs should be foamy and pale in color. Turn down the mixer to low and add warm milk. Gradually add the dry mixture and beat on medium speed for about 2 minutes. Let batter rest for 1 hour at room temperature.

Spray Teflon-lined popover pan with nonstick spray. Fill the popover cups just slightly below the top with batter, place the popover pan on top of a cookie sheet, and transfer to the oven. After 15 minutes of baking at 450 degrees, turn the oven temperature to 375 degrees and bake for another 30 to 35 minutes. Popovers should be a deep golden brown color on the outside and airy on the inside. Serve popovers hot with strawberry butter.

