



*Popovers with  
Honey Drizzle*

# POPOVERS WITH HONEY DRIZZLE

Makes 6 popovers.

---

- 1¼ cups all-purpose flour
- 1 teaspoon salt
- 1¼ cups whole milk, slightly warmed
- 3 large eggs, at room temperature
- 1 tablespoon unsalted butter, melted, plus 2 tablespoons unsalted butter, cut into 6 equal pieces
- Cooking oil spray
- Honey, for drizzling (see Tip, next page)

Preheat the oven to 425°F. Place the popover pan in the oven.

In a large bowl, mix together the flour, salt, milk, eggs, and melted butter.

Place one piece of butter into each cup, and return the pan to the oven until the butter is bubbly, 1 to 2 minutes. Remove the pan from the oven and spray the tops and insides of the cups with cooking oil spray.

Fill each cup two-thirds full with the batter and bake for 20 minutes. Turn the temperature down to 300°F and continue baking for another 5 to 8 minutes, or until the popovers are golden brown on top.

Remove the pan from the oven and, using tongs, carefully transfer each popover from the pan to a cooling rack. Let them cool for 5 minutes. Transfer the popovers to a platter or a napkin-lined basket and serve with honey on the side for drizzling.