RECIPE

Popovers

Tall, crisp-shelled popovers with a soft, eggy middle, a breakfast made from six pantry ingredients.

MAKES

12 popovers US Metric

TOTAL

50 min

Ingredients

- [ ] ¾ cup all-purpose flour
- [ ] ¾ cup whole-wheat flour
- [ ] 3 large eggs, at room temperature
- [ ] 1 ½ cups plus 1 tbsp milk, at room temperature
- [ ] ½ tsp table salt
- [ ] 2 tbsp unsalted butter, melted
- [ ] Butter or nonstick spray for the tin

Method

1. Heat the oven to 450 °F with a rack in the lower third. Grease a 12-cup muffin tin well, including the flat tops between the cups.
2. In a large jug, whisk the eggs, milk and salt until blended. Add both flours and whisk until smooth and a little frothy. Whisk in the melted butter.
3. Pour the batter into the cups, a little over halfway full.
4. Bake for 20 minutes. Do not open the oven door; the steam is what lifts them.
5. Turn the oven down to 350 °F and bake 12 to 15 minutes more, until deep brown and firm. If the sides still feel soft, give them 5 more minutes.

6. Poke a small hole in the side of each popover to let the steam out. Serve warm, as the side to a bowl of soup.