

POPOVERS

Equipment needed on tray

Item Needed	Item Needed

INGREDIENTS

- 2 large eggs
- 1 c. milk
- 1 Tbsp. butter, melted
- 1 cup all-purpose flour
- 1/4 teaspoon salt



Directions:

1. PREHEAT oven to 450° F.
2. Place eggs, milk, flour, and salt in stand mixer.
3. Attach the wire whip to mixer.
4. Turn speed to 4 and beat for 15 seconds.
5. Describe a safety measure you will take when using the stand mixer.

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6. Stop, unplug mixer, and scrape the sides of the bowl.
 7. Turn to speed 4 and beat for 15 seconds more.
 8. Fill 8 heavily greased custard cups half full with batter.
Describe the difference between a batter and a dough.

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9. Why is it important to make sure all your custard cups are filled about the same size?

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10. Place cups on a cookie sheet and place into oven.
 11. Bake for 15 minutes.
 12. Reduce the oven temperature to 350° F and bake for 20-25 minutes longer.
 13. Remove from oven and cut each popover in half.
 14. Serve immediately with butter or jam.