

POPOVERS

- 2 eggs
- 1 cup milk
- 1 cup all-purpose flour
- 2 teaspoons sugar
- 1/2 teaspoon salt

Preheat oven to 450 degrees F.

Grease a popover pan or six 6-ounce custard cups.

In a medium bowl beat eggs slightly, Beat in flour, milk, sugar, and salt until just smooth; being careful not to overbeat.

Fill pan/cups 1/2 full.

Bake at 450 degrees F for 20 minutes. Decrease oven temperature to 350 degrees F and bake for 20 minutes more. Immediately remove from cups and serve piping hot.