

Smith College Popovers

1 cup All Purpose Flour
3 Eggs
1 tablespoon unsalted butter, melted
¼ teaspoon salt
1 cup milk

Preheat oven to 425 degrees. Spray a popover pan with cooking spray. Place pan on center rack of oven and preheat for 2 minutes. Blend flour, salt, eggs, milk, and melted butter until it looks like heavy cream, about 1 to 2 minutes. Cut chilled butter into 6 even pieces. Place 1 piece of butter in each cup and place pan back in oven until butter is bubbly (about 1 minute). Fill each cup half full with batter and bake 20 minutes. Reduce heat to 325 degrees and bake for another 15 to 20 minutes.