

## POPOVERS

This Light Airy Bread is great with almost everything or by its self.  
Can be filled with butter cream or a moose as a Dessert.

4 Eggs  
2 cups Milk  
2 cups Flour, sifted  
1/2 teaspoon Salt  
2 Tablespoons Melted Butter

In large bowl, combine eggs, milk and Butter beat lightly.  
Gradually beat in flour and salt.  
Pour batter into 12 well-oiled Popover Rack cups.  
Bake in 425 degree oven 15 minutes  
Lower Oven to 350-375 deg for 20-30 minutes or until  
Golden.  
Makes 12 large popovers.

Hints: Good Black iron Popover Tins work best but the commercial version with the cups welded directly to a wire form are also very good. Do not open the oven after you reduce the temperature. The Popovers are prone to falling like a souffle.