



## *Garden Fresh Farm Recipes*

# Popovers - Plain or Savory

We enjoy the savory flavored popovers during dinner. They are a great accompaniment to homemade soup meals. Plain popovers work great when served either as a sweet, topped with fruit and whipped cream. Popovers are also great for breakfast with butter and jam.

### Ingredients:

1 cup bread flour  
1 cup whole, half/half or 2% milk (room temperature)  
3 Large eggs (room temperature)  
2 tablespoons butter (melted)  
1/2 teaspoon salt

### Savory Additions (optional)

1/2 cup freshly grated parmesan cheese  
2 teaspoons finely chopped herbs : rosemary, thyme or sage  
(preferably fresh, but dried will also work)

### Another Savory Option

1 teaspoon freshly ground black pepper  
1/3 grated Parmesan cheese  
2 tablespoons chopped fresh chives  
1 teaspoon grated fresh lemon zest

### Directions:

Move the oven rack to the lowest possible position. Preheat oven to 425 degrees F. Liberally spray the popover pan with cooking spray.

Combine all ingredients in a blender and mix until smooth. No lumps!

Pour 1/3 Cup batter in each popover pan cup.

Bake for 25 minutes WITHOUT OPENING THE DOOR!

Lower the oven temperature to 350 degrees F and bake for another 10 minutes.

Remove from oven and cut a slit in the top to allow the steam to escape. Serve immediately.

### NOTES:

The right pan is critical for these. The popover pan is recommended. If you do not have a popover pan you can use every other cup of a 12 muffin pan (you'll want to use two pans) or 3/4 capacity custard cups on a rimmed baking sheet with plenty of space between them.

