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Popover s

These airy, golden-brown popovers are a delightful twist on a classic, known for their crisp edges and soft, custardy centers. While you *can* bake them in a standard muffin pan, I highly recommend using a traditional popover pan to achieve that signature tall, dramatic rise and hollow interior.

This recipe is measured in grams for ultimate precision, ensuring perfect results every time—light, puffed, and irresistibly buttery. Whether served warm with a pat of butter, a spoonful of jam, or a savory filling, these popovers are a guaranteed showstopper for breakfast, brunch, or dinner.

Makes 6 popovers

Ingredients

- 180 g all-purpose flour (*or bread flour*)
- 360 g milk (*low-fat or whole*)
- 180 g eggs (*about 4 large eggs*)
- 4.5 g Morton Kosher salt (*or sea salt*)
- 6-12 tsp butter, divided (*see step 4 of instructions*)

Instructions

1. Preheat the oven to 450°F (230°C) after completing step 4. Place your popover pan (or standard muffin pan) in the oven while it heats.
2. In a blender or large mixing bowl, combine the eggs, milk, and melted butter. Blend or whisk until smooth.
3. Add the flour and salt. Blend or whisk until the batter is fully combined and smooth, with no lumps. Let the batter rest for about 30 minutes.

4. Carefully remove the hot pan from the oven. Place 1 tsp (up to 2 tsp) of butter in each well.
5. Divide the batter evenly among the 6 cups, filling each about $\frac{3}{4}$ full.
6. Bake at 450°F (230°C) for 10 minutes without opening the oven. Then reduce the heat to 375°F (190°C) and bake for another 18–20 minutes, until the popovers are puffed and deep golden brown.
7. In the last 5 minutes of baking, remove the pan from the oven. Using a sharp knife, poke a small hole in the side of each popover to let steam escape. Return the pan to the oven and bake for the final 5 minutes. This helps keep the popovers crisp and prevents sogginess.
8. Serve warm, plain or with butter, jam, honey, or your favorite spread.