

Dave Hubbard's Popovers

2 Cups Flour

2 Cups Milk (approx.)

¼ tsp Salt

6 eggs – Just lightly beaten

3 Tbsp Butter – Melted

Prep pans with butter (extra, not the melted butter above)

Pre-heat oven to 425°

Mix Flour and Salt.

Add about 1 Cup Milk and the melted butter.

Mix in the eggs gently.

THE TRICK: Add more milk slowly until consistency is just about like heavy cream.
No heavier.

Bake 15 minutes at 425°

Lower to 350° for about another 10 or 15 minutes. Until popped and light brown.