



Savory Popovers

If you have missed popovers, you can have them back with this gluten-free version.

Yield: 6 large, 12-24 medium, 36 mini

Ingredients

- 1½ cups milk, whole, low-fat or non-fat
- 3 eggs, large
- 1 cup or 140 gr. [Pamela's All-Purpose Flour Artisan Blend](#)
- 1 TBSP sugar
- 1 tsp salt
- 4 TBSP butter, melted
- pinch of cayenne
- Flavor add-ins (optional -- use no more than a total of 6 TBSP)
- 3 TBSP grated Parmesan cheese
- 2 TBSP chopped chives or green onion tops
- 1 TBSP chopped fresh herbs
- EQUIPMENT:
- blender
- pop-over pan or heavy duty cupcake pans

Directions

Pre-heat oven to 375° with rack in the center of the oven.

You can use a popover pan or a heavy cupcake pan (only fill every other hole in the cupcake pan); spray well before starting to mix dough. Measure out and have everything ready before you start the process.

Scald milk in microwave or saucepan, just until bubbling around the edge; it should be hot, but not boiling.

In a small bowl whisk together All-Purpose Flour Artisan Blend, sugar, salt and cayenne.

In another bowl mix together your flavorings; no more than 6 TBSP.

In a blender, beat eggs until frothy, a minute or more. Once frothy, slowly add hot milk until all is used. Once all incorporated, pour flour mixture through the open hole in the top of the blender, and then add in your optional ingredients. Keep blender running the whole time if possible (use a canning funnel lined up with the hole in the blender top and pour in the flour). Work fast; it will get very thick. Add the butter before the blender stops, or until it is so thick it can barely turn. Stir butter in by hand if necessary. Batter will be very thick and hard to blend. Hand stir with a heavy spatula to help mix it. Batter should be smooth and thick.

Place popover pan into the pre-heated oven for 1 to 2 minutes, just to warm pan. Remove from oven and spray with non-stick spray. Fill $\frac{3}{4}$ full, or within $\frac{1}{4}$ " from the top for tall popovers. Return to oven right away and bake for 40 to 42 minutes until deep golden brown.

Remove from oven to cool. As soon as you can, remove from pan, by using tongs to grab an edge and turn. Then lift out and let cool on a wire rack or serve right away. The rack will keep them crisp. They will start to sweat and get soft if left to cool in the pan.

They can be held for 2 to 4 hours or overnight in the open air and re-heated in a 450° oven for 3 to 5 minutes or until hot and crisp

Use cooked and chopped bacon, any hard grated cheese such as Parmesan, sharp cheddar, pepper jack. Another favorite: 2 TBSP chopped and cooked bacon, 2 TBSP green onion tops and 2 TBSP Parmesan cheese.

Chef's Note: It is best to make this in a blender. It does not get thick enough with a mixer.

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