

**December 23, 2009**

**RECIPE**

## Popovers

5 tablespoons melted butter

2 eggs

1 cup milk

1 teaspoon sugar

1 teaspoon salt

1 cup all-purpose flour

1 teaspoon fresh thyme (or 1/2 teaspoon dried), optional.

1. Preheat oven to 425 degrees. Drizzle a teaspoon or so of melted butter in each cup of a 12-cup muffin pan or a popover tin and put it in oven while you make batter.
2. Beat together the eggs, milk, 1 tablespoon butter, sugar and salt. Beat in the flour a little bit at a time and add thyme if using; mixture should be smooth.
3. Carefully remove muffin tin from oven and fill each cup about halfway. Bake for 15 to 20 minutes, then reduce heat to 350 degrees and continue baking for 15 minutes more, or until popovers are puffed and browned. Do not check popovers until they have baked for a total of 30 minutes. Remove from pan immediately and serve hot.

Yield: 12 popovers.

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