

Popovers *

4 eggs
2 cups milk
2 cups all purpose flour
1 teaspoon salt

Heat oven to 450 degrees. Grease 12 deep custard cups (5 ounces) or 16 medium muffin cups. With hand beater, beat eggs slightly; add milk, flour and salt and beat just until smooth. Do not overbeat. Fill custard cups $\frac{1}{2}$ full, muffin cups $\frac{3}{4}$ full. Bake 25 minutes. Lower oven temperature to 350 degrees and bake 15–20 minutes longer or until deep golden brown. Immediately remove from pan. Serve hot.