

Popovers

Learn to make perfect popovers with this simple recipe. Light, airy pastries with crispy golden crust - ready in 35 minutes with just 5 ingredients!

30 min
PREP

30 min
COOK

1h
TOTAL

6
SERVINGS

Medium
DIFFICULTY

Popovers

Ingredients

- 1 cup flour
- 2 egg
- 1 cup milk
- 2 tbsp unsalted butter
- 1 tsp salt

Instructions

1 Prepare the Oven and Pan

Preheat your oven to 450°F (230°C). Place a 6-cup popover pan or muffin tin inside the oven while it preheats to get it thoroughly hot, about 15-20 minutes.

2 Make the Batter

Whisk together 1 cup all-purpose flour and 1 teaspoon salt in a medium bowl until evenly combined.

3 Beat 2 eggs in a separate bowl until frothy and well-beaten, about 30 seconds. Gradually whisk in 1 cup milk until smooth.

4 Pour the egg mixture into the flour mixture and whisk until completely smooth with no lumps remaining. Add 2 tablespoons melted butter and whisk until fully incorporated - the batter should be thin like heavy cream.

5 Fill the Pan

Carefully remove the hot pan from the oven using oven mitts. Quickly spray each cup with cooking spray or brush with melted butter.

6 Working quickly, fill each cup about 2/3 full with batter. Return the pan to the oven immediately to maintain the heat.

7 Bake the Popovers

Bake for 20 minutes at 450°F (230°C) without opening the oven door - the popovers should puff up dramatically and begin to brown.

8 Reduce the oven temperature to 350°F (175°C) without opening the door. Continue baking for 10-15 minutes until the popovers are deep golden brown and sound hollow when tapped.

9 Finish and Serve

Remove from oven and immediately turn popovers out onto a wire rack. Pierce each popover with a knife to release steam and prevent collapse. Serve immediately while hot and crispy.

Tips

Use room temperature ingredients for the smoothest batter and best rise. Take eggs and milk out of the refrigerator 30-60 minutes before cooking, or place eggs in warm water for 5 minutes to bring them to temperature quickly.

Preheat your popover pan or muffin tin in the oven while it preheats. The sizzling sound when batter hits the hot pan creates the initial steam that starts the dramatic rise characteristic of perfect popovers.

Mix the batter just until smooth - overmixing develops gluten and creates dense, heavy popovers instead of light, airy ones. A few small lumps are preferable to overworked batter.

Fill each cup only 2/3 to 3/4 full with batter. Overfilling prevents proper rising and can cause messy overflow, while underfilling results in shorter, less impressive popovers.

Never open the oven door during the first 20 minutes of baking. The sudden temperature drop causes popovers to collapse. Use your oven light to check progress instead of opening the door.

Grease your pan generously with butter or cooking spray to ensure easy release. Well-greased cups also help promote even browning and prevent sticking.

Serve immediately for the best texture contrast between crispy exterior and tender interior. Popovers begin to soften as they cool, though they're still delicious at room temperature.

If making ahead, reheat leftover popovers in a 350°F oven for 3-4 minutes to restore crispness to the exterior before serving.