

POPOVERS

BAKES 12 POPOVERS

YOU'LL NEED

- 6 **3** LARGE EGGS
- TABLESPOON MELTED BUTTER OR VEGETABLE OIL \square
 - 11/2 CUPS LUKEWARM WATER

DIRECTIONS

- 1. PREHEAT oven to 400°F. Heavily grease 12 muffin cups or popover pan.
- 2. WHISK together eggs, butter or oil, and water. Add mix and beat until smooth. Let rest at room temperature 30 minutes or for up to 3 days in refrigerator. Pour into prepared pan.
- 3. BAKE for 34 to 38 minutes, until deep golden brown. It's tempting to check on them, but don't open the oven for the first 30 minutes of baking. Let cool in the pan for 5 minutes, then serve warm.

MAPLE BUTTER

A NEW ENGLAND TREAT: Mix together 1 stick softened butter with 1/4 teaspoon salt and 2 tablespoons maple syrup until smooth. Spread on warm popovers.

BAKER'S TIP:

Spice it up by adding 1/2 teaspoon cracked pepper to your batter and then sprinkling tops with a thin layer of grated cheese once in the pan.

For guidelines on baking at high altitude visit Bakewith.us/Altitude



BAKING WITH JOY SINCE 1790

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years -it's what makes our mixes so good.

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BAKER'S

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POPOVER MIX



& AIRY

DELICIOUS



INGREDIENTS: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME OR MALTED BARLEY FLOUR), NONFAT MILK, SEA SALT,

NATURAL FLAVOR

CONTAINS: MILK, WHEAT.

KING ARTHUR BAKING COMPANY, INC. NORWICH, VERMONT 05055 800-827-6836 KingArthurBaking.com

POPOVER MIX

Nutrition Facts

3 tbsps mix (21g)

Mix

0% 2.5g

0%

5% 15g 5%

0% 0g

80

% Daily Value*

0g

0g

0g

Omg

15g

0g

2a

0g

*The % Daily Value tells you how much a nutrient in a serving

of food contributes to a daily diet. 2,000 calories a day is used

120mg 5% Prepared

100

% Daily Value*

1g

0g

0% 50mg 17%

140mg

2g

5α

0% Og

0mcg 0% 0.3mcg 2%

50mg 4% 60mg 4%

0.2mg 2% 0.4mg 2%

90mg 2% 100mg 2%

3%

5%

6%

0%

0%

12 servings per container

Serving size

Calories

Saturated Fat

Total Carbohydrate

Dietary Fiber

Total Sugars

Incl. Added Sugars

Trans Fat

Cholestero

Sodium

Protein

Vitamin D

Calcium

Potassium

for general nutrition advice.

Iron

Total Fat

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.



Certifie

Sourced non-GMO. l earn more at KingArthurBaking.com/non-gmo

We're committed to using the

power of business as a force for







BEST IF BAKED BY:

> 100% EMPLOYEE OWNED