

[Classic Popovers](#)  
*Gourmet Magazine*, January 1996

Yield: Makes 6 large or 9 medium popovers

### Ingredients

2 large eggs  
3/4 cup milk  
1/4 cup water  
1 tablespoon unsalted butter, melted  
1 cup minus 2 tablespoons all-purpose flour  
1/2 teaspoon salt

### Directions

1. Preheat oven to 375°F. Generously grease six 2/3-cup popover tins or nine 1/2-cup muffin tins.
2. In a bowl whisk together eggs, milk, and water and add butter in a stream, whisking. Add flour and salt and whisk mixture until combined well but still slightly lumpy. Divide batter among tins and bake in lower third of oven 45 minutes. Cut a slit about 1/2 inch long on top of each popover with a small sharp knife and bake 10 minutes more.

Donna's Notes:

I used an older [version](#) popover pan that is different than what currently available is at [Williams-Sonoma](#) . My popovers were done in 30 minutes. If you use a traditional muffin pan, yours may take less time too. You'll want to pull your muffing just as they're starting to brown, make the small slit and place back in the oven for just 5-10 minutes or until golden brown. You don't want to overbake them.