



Popovers with Apricot Butter



Prep Time: 5 minutes Cook Time: 35 minutes Yield: 8 servings

INGREDIENTS

- 3 tablespoons butter, unsalted and melted
- 3 medium eggs
- 1 cup milk, whole or low-fat
- 1 cup flour, white, all purpose
- $\frac{1}{8}$ teaspoon sea salt
- 2 tablespoons unsalted butter, softened
- 2 tablespoons apricot jam (or any flavor jam)

VARIATIONS

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- If you do not have a blender, you can beat the eggs with a whisk or a fork and continue beating in the remaining ingredients.
- Swap apricot jam with any other flavor jam.

DIRECTIONS

- **PREHEAT** the oven to 450 degrees.
- **COAT** 8 muffin cups with 1 tablespoon of the melted butter, using a pastry brush.
- **BLEND** the eggs in a blender until light yellow.
- **WARM** the milk in a pot on medium heat until bubbles form at the edge of milk in the pan.
- **ADD** warm milk and remaining 2 tablespoons butter to the eggs in the blender. **BLEND** thoroughly.
- **ADD** the flour and salt to the batter and blend until smooth.
- **HEAT** the muffin tin in the oven for 2 minutes.
- **POUR** the batter halfway into each hot muffin cup and bake until golden, about 30 minutes. Do not open the oven during baking.
- **COMBINE** softened, room temperature 2 tablespoons of butter with the apricot preserves in a small mixing bowl. **WHIP** together with a whisk. **PLACE** in a small bowl to serve with the popovers.
- **REMOVE** popovers from the oven. **SERVE** hot with the apricot butter.