

# MY HUSBAND COOKS:

A TASTY LOOK AT THE FOOD HE MAKES AND I EAT.

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NOTE: This recipe is from [BLT Steak](#). This is NOT a My Husband Cooks recipe.

## **BLT's Popovers**

*Yields:* 12 to 14 popovers

*Ingredients:*

4 cups	milk (warmed)
8	large eggs
4 cups	flour
1 1/2 tsp.	salt
2 1/4 cup	grated gruyere cheese

*Directions:*

1. Place the popover pan in the oven. Heat the oven and pan to 350F.
2. Gently warm the milk over low heat and set aside.
3. Whisk egg until frothy and slowly whisk in the milk (so as not to cook the eggs). Set the mixture aside.
4. Sift the flour with the salt. Slowly add this mixture and gently combine until mostly smooth. Once the mixture and gently combine until mostly smooth.
5. Once combined remove the popover pan from the oven and spray with non-stick vegetable spray. While the batter is slight warm or room temperature, fill each popover cup with 3/4 full.
6. Top each popover with approximately 2 1/2 Tbsp. of grated gruyere.
7. Bake at 350F for 50 minutes, rotating pan half a turn after 15 minutes of baking.
8. Remove fro the oven, remove from the pan and serve immediately.