

# ROY

## POPOVERS



A light, airy bread that's perfect for pairing with both savory and sweet dishes. Easy to make and delicious when served hot, these popovers are an ideal side for your holiday meals!

### Ingredients:

- 1/4 teaspoon salt
- 1 cup flour
- 1/2 teaspoon melted butter
- 7/8 cup milk
- 2 eggs

### Instructions:

1. Preheat the oven to 425°F. Grease popover pans or muffin tins.
2. Combine salt and flour. Gradually add milk to create a smooth batter.
3. Beat eggs until light, then mix into the batter along with the melted butter.
4. Fill each cup half-full and bake for 30-35 minutes.
5. Serve immediately for a warm, fluffy treat.