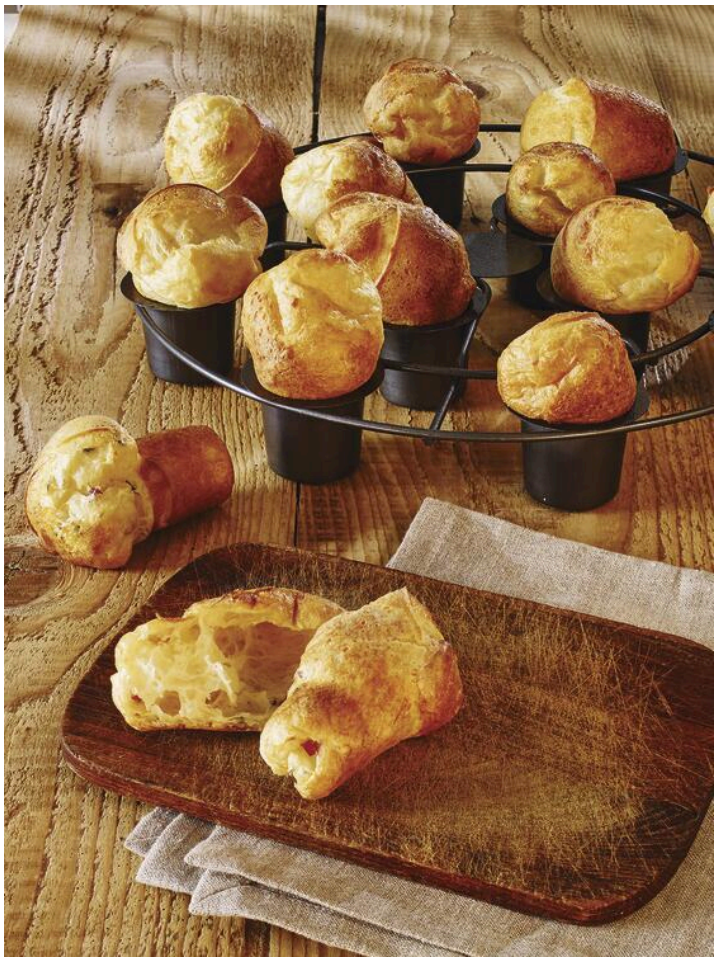
# Rezept PopOvers

**Instructions No. 1274**

Difficulty: Beginner



The PopOvers are a new baking trend from the USA. The airy egg pastry, which roughly corresponds to the English Yorkshire pudding, puffs over the edge of the mould during baking and owes its name to this fact. Whether as a delicious dessert or savoury with cheese or favourite herbs - PopOvers are quickly made and can be enjoyed at will

And it's as simple as that:

**Ingredients for 8 large or 12 mini PopOvers**

- 1 glass of flour
- 1 glass of milk (preferably warm)
- 3 eggs
- 1 /4 teaspoon salt
- 1 tablespoon melted butter
- Oil for greasing the moulds

**Caution:** All ingredients should be at room temperature.

**Preparation**

1. To get the best baking result it is best to use a PopOver-Baking tin - this way the pastry has enough space to rise properly. Before you start with the preparation, grease the saucers of the PopOver-Baking tin Preheat the oven to 220 °C. Place the PopOver mould on a tray and preheat it in the oven for a few minutes.

2. Place the eggs together with milk and melted butter in a bowl or high mixing bowl and stir until smooth with a hand mixer, add flour and salt and beat for about 2 minutes at the highest setting until foamy, creating air bubbles.

Let the dough rest at room temperature for 20-30 minutes.

3. Remove the hot baking tray from the oven, close the oven door immediately and spread the finished dough quickly on the cups. Make sure that the bowls only are filled to half or 2/3 of their height. The PopOvers should be baked at a high temperature from the start to ensure that they rise quickly, so make sure that the dough gets into the moulds quickly and that the oven door is open as briefly as possible when the filled mould is pushed in.

4. Put the tray quickly in the oven and bake for 10 - 15 minutes without opening the oven door. Then reduce the temperature to 175°C and bake for another 10 minutes until the PopOvers have a golden colour.
Carefully remove the finished PopOvers from the moulds, allow to cool briefly and enjoy with butter, jam etc. Bon appetite!

**Tip**
The PopOvers taste best still warm from the oven. You can serve them as breakfast with butter and jam or enjoy them as a dessert: with icing sugar, Cinnamon and / or raisins. Those who want to try something new can also fill the PopOvers.

## Article information:

| Article number | Article name | Qty |
|---|---|---|
| 720458 | Bag closures, 25 pieces | 1 |
| 720077 | Cellophane bags, transparent, 50 pieces | 1 |