

GIANT POPOVERS

6 TABLESPOONS BUTTER OR MARGARINE
(3/4 STICK)

6 EGGS

2 CUPS MILK

2 CUPS ALL-PURPOSE FLOUR

1 TEASPOON SALT

ABOUT 1 1/2 HOURS BEFORE SERVING

1. IN SMALL SAUCEPAN OVER LOW HEAT. MELT BUTTER OR MARGARINE. GREASE WELL EIGHT DEEP 7-OUNCE POTTERY CUSTARD CUPS. SET CUSTARD CUPS IN JELLY-ROLL PAN FOR EASIER HANDLING
2. PREHEAT OVEN TO 375°F. IN LARGE BOWL. WITH MIXER AT LOW SPEED, BEAT EGGS UNTIL FROTHY; BEAT IN MILK AND BUTTER UNTIL BLENDED. BEAT IN FLOUR AND SALT UNTIL BATTER IS SMOOTH.
3. FILL EACH CUSTARD CUP THREE-QUARTERS FULL WITH BATTER. BAKE 1 HOUR; THEN QUICKLY MAKE SMALL SLIT IN TOP OF EACH POPOVER TO LET OUT STEAM; BAKE 10 MINUTES LONGER. IMMEDIATELY REMOVE POPOVERS FROM CUPS. SERVE PIPING HOT. MAKES 8 POPOVERS. ABOUT 285 CALORIES EACH.

REGULAR POPOVERS:

ABOUT 1 1/4 HOURS BEFORE SERVING, GREASE TWELVE 2 1/2-INCH MUFFIN-PAN CUPS. PREPARE AS ABOVE BUT CUT AMOUNTS OF INGREDIENTS IN HALF. BAKE 50 MINUTES BEFORE CUTTING SLIT IN TOP. MAKES 12 POPOVERS. ABOUT 190 CALORIES EACH.