



now *that's*
a MOUTHFUL

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part
six

POPOVERS

WITH

HONEY & SEA SALT

**NONSTICK COOKING
SPRAY**

1½ cups

ALL-PURPOSE FLOUR

FINE SEA SALT

6

LARGE EGGS

2 cups

WHOLE MILK

4 tablespoons (½ stick)

UNSALTED BUTTER,
melted

HONEY,
for drizzling

COARSE SEA SALT,
for garnishing

BAKED

224





Makes 12 to 18 popovers

The British call them Yorkshire puddings and serve them alongside roast beef, but in America we call them popovers, and at Buttermilk Channel this is how you start your meal. The secret to making popovers rather than droopy pop-unders is to get the pan super-hot before adding the batter and to allow a nice crust to form before you start poking impatiently at them.

Preheat your oven to 425°F. Thoroughly coat the cups of a muffin tin with cooking spray and preheat it in the oven for 10 minutes.

Combine the flour and a pinch of salt in a small bowl and mix to combine. In a standing mixer with the whisk attachment, beat the eggs until they're light and fluffy. Reduce the speed to low and beat in the milk, followed by the melted butter. Then gradually add the flour and salt mixture. Transfer the batter to a vessel with a spout for easy pouring into the muffin tin.

Carefully remove the hot muffin tin from the oven and place it on a rimmed baking sheet. Work quickly to fill the cups halfway with batter. Put the baking sheet on the middle shelf of the oven and bake the popovers for 25 to 30 minutes, resisting the urge to open the oven door for at least the first

20 minutes. When they're finished baking, the popovers should be golden brown and sound hollow when you give them a quick tap.

Turn the popovers out of the muffin tin. While the tin is still hot, coat it again with cooking spray, fill with batter, and bake off the next batch. Repeat until the batter is used up.

Serve the popovers while still warm, or allow them to cool and store in an airtight container at room temperature for up to 3 days. When ready to serve, warm the popovers in a 350°F oven for about 5 minutes. Drizzle with honey, sprinkle with coarse sea salt, and serve immediately.

Note: *We use a muffin tin with cups that hold 3½ ounces (not quite ½ cup). You may use a tin with larger cups to make fewer, but larger, popovers.*

