

Gluten-Free Popovers

Makes 1 dozen popovers

4 large eggs

2 tablespoons melted butter (or oil)

1¼ cups lukewarm milk

1 cup gluten free multi-purpose flour

(King Arthur)

¼ teaspoon xanthan gum

½ teaspoon salt

1. Preheat oven to 400°
2. Grease a 12-cup popover pan or muffin pan
3. In a large bowl whisk together eggs, butter, and milk.
4. In a separate bowl whisk together flour, xanthan gum, and salt
5. Sift the flour mixture
6. Gradually whisk the sifted flour mixture into the liquid ingredients until smooth
7. Pour the batter into the greased cups, filling each about 2/3 full (may need more than 12 muffin cups, but don't over fill)
8. Bake for 23 minutes, then reduce oven heat to 350° and bake for an additional 15 minutes until the popovers are deep brown
9. Remove popovers from oven and let firm up for 5 minutes, then remove from cups and service immediately