

Apple Cinnamon Popovers

adapted from [King Arthur Flour](#)
makes 6 large popovers when using a popover pan

www.strudelandstreusel.com

4 large eggs, warmed in hot water for 10 minutes before cracking
1 1/2 c. 2% milk, warmed
1/2 t. salt
1 1/2 c. all-purpose flour
3 T. melted unsalted butter
1 T. butter melted (for greasing the pan)
1 granny smith apple
1/2 t. cinnamon

1. Set oven to 450 degrees Fahrenheit.
2. While preheating oven, peel and chop apple and combine with cinnamon.
3. In a blender, combine the eggs, milk and salt and blend until smooth.
4. Add flour and blend until smooth again.
5. Add butter and blend again.
6. Grease pan with melted butter (I use a paper napkin to smear it around).
7. Pour the batter in the pan filling about 3/4 full.
8. Place a large spoonful of the apples on top of the batter.
9. Bake 20 minutes at 450 (do not open door of oven during baking).
10. Turn down oven to 350 and bake an additional 10 to 15 minutes until brown.

These are best served piping hot with butter!