

**Popovers**

(Neiman Marcus Recipe)

**Ingredients:**

3 ½ cups Whole Milk  
4 cups Flour  
1 ½ teaspoon Salt  
1 teaspoon Baking Powder  
6 Eggs, at room temperature

**Directions:**

Place milk in bowl and microwave on high for 2 minutes, or warm to touch. Sift flour, salt and baking powder in large mixing bowl. Crack eggs in another large bowl. Whisk with an electric mixer on medium for about 3 minutes, until foamy. Turn down mixer speed to low and add warm milk. Gradually add flour mixture and beat for about 2 minutes. Let the batter rest at room temperature for 1 hour.

Preheat oven to 450 degrees.

Spray popover pan generously with nonstick spray. Fill popover cups almost to top with batter and place on a cookie sheet. Transfer to oven and bake for 15 minutes. Turn oven down to 375 degrees and bake for 30 to 35 minutes longer, until popovers are deep golden brown.

Remove from oven and pop out on a cool rack.

Serve hot!