Popovers!

Makes 12 popovers in a regular muffin tin. Serve with your favorite toppings! Jam, honey, ricotta cheese, butter, nutella, bacon-egg-&-cheese, scrambled eggs. Or just eat plain!

Ingredients:

4 large eggs  
1 2/3 cups whole milk  
1 2/3 cups all purpose flour  
4 tbsls melted butter  
1 tsp salt  
Optional: 1 small handful of sugar, OR 1 small handful of minced chives.

Directions:

Preheat oven to 400°F (375°F convection). Mix all ingredients and (if you have time) let the mixture sit for ~20 minutes so it comes to room temperature.

Grease the muffin tin and place in the hot oven for ~1 minute before portioning batter.

Transfer batter into a large measuring cup or pitcher with a spout. This makes it very easy to pour, especially if you have an enormous quantity on the ship.

Remove the muffin tin from the oven, and pour the batter ~7/8 full into each muffin mold. If 7/8 is too full for the sea state and you’re worried about sloshing in the oven, 3/4 full is fine.

Return the muffin tins to the oven (all at the same time), shut the door, and reduce the temp to 375°F (350°F convection). DO NOT OPEN THE OVEN DOOR (unless they are on fire) for exactly 30 minutes!! If you’re on Cramer and filled the muffin tin 3/4 full, you can pull them at -28 minutes.

If you’ve added sugar, they will brown more than without sugar. This is fine. No need to rotate these, even if you’re heeled over. Just let them do their thing.

Remove from oven and let sit in the muffin tins for 1-2 minutes. The steam sometimes helps them release from the muffin tin.