



Popovers

Welcoming guests with a basket of piping hot popovers—sometimes big and fluffy, sometimes bite-size minis—served with whipped honey butter is a long-standing tradition at many Macy's restaurants. Some customers have even been known to sit down, fill up on popovers, order a cup of coffee, and ask for the check! Here's the foolproof Macy's recipe for you to enjoy at home with a fancy prime-rib holiday dinner—or just a cup of coffee. If you use mini muffin tins, the baking time will be reduced; start checking for doneness after 15 minutes.

5 large	eggs
1 $\frac{2}{3}$ cups	whole milk
5 Tablespoons	unsalted butter, melted
1 $\frac{2}{3}$ cups	flour
$\frac{1}{2}$ teaspoon	salt

Preheat the oven to 400°F. Lightly coat popover pans or deep muffin tins with nonstick spray and heat the pans in the oven for at least 15 minutes.

Crack the eggs into a bowl and beat using an electric mixer until frothy. Add the milk and butter and mix well. Add the flour and salt and mix just to combine.

Divide the batter among the preheated pans, filling each cup just under half full. Bake for 30 to 40 minutes, until puffy and well browned. Remove from the pan and serve warm. The finished popovers should pull away from the pan easily and feel light to the touch.

Makes 12 to 14.

Whipped Honey Butter:

In a bowl, whip $\frac{1}{2}$ pound butter and 2 tablespoons honey using an electric mixer until light and fluffy.