

## Popovers

2 eggs

1 cup milk

1 cup sifted flour

½ tsp salt

1 tbsp melted lard

Beat eggs, milk, flour, and salt with an electric or rotary beater for 90 seconds. Add the lard and beat for 30 seconds longer. Fill 6-8 well-greased muffin tins or popover tins ½ full. Bake for 15 minutes at 475°. Reduce temperature to 350° and bake until browned, about 25-30 more minutes. Prick each popover with a fork to let steam escape and bake five more minutes. Serve hot with butter and/or jam.

Adapted from the *Southern Living Holiday Cookbook* (1971).