



Kitchen Cheat Sheet: Cornmeal Popovers

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Tips and Time Savers

- The popover pan needs to be piping hot when you add the batter, so work quickly!
- Don't use egg substitutes or low-fat milk.
- Sturdy metal popover pans are essential to this recipe coming out just right. A standard muffin tin won't do the trick, nor will silicone pans.
- Position your oven rack in the lower third of the oven.
- I know it's tempting to open the oven to check on your pretty popovers while they bake but don't. Letting out the hot air before the popovers are sturdy will cause them to shrivel like a popped balloon.
- Cutting a slit in the tops and returning them to the hot oven for a few minutes allows the steam to escape. This is a trick that classic popover recipes use to achieve that perfectly airy, crisp exterior—no soginess!

Storage

For best results, serve them straight out of the oven.

Wrap leftover popovers in a plastic bag and store them in the refrigerator. They'll last for a day or two, but won't be as fluffy or tender.

You can also freeze popovers, as long as you let them fully cool, first. Then, seal them in a heavy-duty, freezer-safe baggy and store for up to two months!

To reheat your leftover popovers, place them on a baking sheet or in muffin cups. They'll only need about five minutes or so in an oven preheated to 350 degrees F. (However, give them up to ten minutes if heating from frozen!)

Variations

- Stir some Parmesan or Cheddar cheese into the batter. Warm, cheesy popovers—need I say more?!
- No plain dinner rolls here. Add a few teaspoons of your favorite dried herbs for fun flavor that goes with anything else you're serving!
- Breakfast popovers are delicious with some cinnamon-sugar dusted over the top after baking.

FAQs

Why didn't my popovers rise?

Usually the pan wasn't hot enough or the oven temperature was too low. Popovers need that blast of heat to puff up tall and airy.

Can I make popovers in a muffin tin?

You can, but they won't rise quite as high. Popover pans are deeper, which encourages the batter to climb up the sides and create that hollow center.

What kind of cornmeal works best?

Regular yellow cornmeal works best. If it's very coarse, you can pulse it briefly in a blender or food processor to make it finer.

Why do popover ingredients need to be room temperature?

Room-temperature ingredients mix together more smoothly and help the batter expand properly in the hot oven.

Do popovers have to be served right away?

Yes. Popovers are best right out of the oven when the outside is crisp and the inside is light and airy.

Can popovers be reheated?

Yes. Place them in a 350°F oven for about 5 minutes to warm them and crisp them up again.