

Giant Popovers

Crusty on the outside, moist and tender on the inside, these weekend breakfast delights are heaven with a drizzle of honey. When you have house guests, make up 2 batches - one sweet and the other savoury (see variation below).

Prep Time: approx. 10 Minutes.

Bake Time: approx. 40-45 Minutes.

Ready in approx. 55 Minutes. Makes 12 servings.



1 can	Nestlé Carnation 2% Evaporated Milk	385 ml
4	eggs, lightly beaten	4
1-1/3 cups	all purpose flour	325 ml
1/2 tsp	salt	2 ml
1/2 cup	chopped hazelnuts or pecans, toasted	125 ml
1/3 cup	quick cooking rolled oats	75 ml
1/4 tsp	cinnamon	1 ml
	honey	

Directions

- 1** Preheat oven to 375°F. Lightly grease muffin tins; set aside.
- 2** Stir together evaporated milk and eggs in bowl. Add flour and salt; beat 30 seconds or until batter is smooth. Stir in nuts, rolled oats and cinnamon until well combined.
- 3** Divide batter equally among prepared muffin tins. Bake 40 to 45 minutes or until puffed and golden.
- 4** Remove from muffin tins immediately and serve with honey.

Variation

Giant Cheese Popovers: Omit hazelnuts and cinnamon. Substitute 1/3 cup (75 ml) grated parmesan cheese. Serve with butter.

Recipe courtesy of Nestlé