

Orange-Scented Popovers with Cinnamon-Orange Honey

Recipe 280 of 365

Popovers can be picky: they like to go into a hot pan, so put yours into the oven when you start to mix the batter. Also, don't be tempted to open the oven door when you turn the temperature down, as directed below.

My friend Amy's mother, whose recipe this is based on, says the secret to high popovers is starting with room-temperature (or slightly warm) eggs and milk.

TIME: 15 minutes active time

MAKES: 6 popovers

1 1/2 cups warm (but not hot) milk
4 large eggs, room temperature
1 1/2 cups all-purpose flour
1 teaspoon salt
3 tablespoons unsalted butter
1/4 teaspoon orange oil (or 1 tablespoon finely chopped orange zest)
3 tablespoons honey
1/4 teaspoon cinnamon

Preheat the oven to 450 degrees. When hot, put a 6-cup popover pan in to heat.

In a small bowl, whisk the milk and eggs together until just blended. Whisk the flour and salt together in a mixing bowl, and set both aside.

Melt the butter in a small saucepan over low heat. When melted, mix the batter: add the milk and eggs to the flour mixture, and whisk until smooth. Add 2 tablespoons of the butter and half orange oil to the batter, and whisk again. Working quickly, take the pan out of the oven, brush the tins generously with the remaining butter (even if the pan is nonstick – you might not use it all), and divide the batter between the six cups, filling each almost to the brim.

Bake the popovers for 15 minutes. Reduce the oven temperature to 350 degrees, and bake another 20 to 25 minutes. (The popovers will appear done after the first 20 minutes or so; the second part of the baking process dries out their insides and gives them their characteristically holey interior.)

While the popovers bake, mix the remaining oil, honey, and cinnamon in a small bowl – the mixture will be thick. Serve popovers piping hot, with the honey for drizzling and an extra schmear of butter, if you'd like.