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**FRENCH BREAKFAST  
POPOVERS**  
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It's hard to understand why old-fashioned popovers—delicious puffs requiring only four ingredients and a mere 30 minutes of oven time—are served so rarely. Valentine's Day is a great time to bring them back. These spicy clouds of deliciousness—a riff on French Breakfast Muffins—would make a wonderful addition to any sweethearts' breakfast in bed.

- 4 large eggs**
- 2 cups milk**
- 2 cups all-purpose flour**
- 1 teaspoon salt**
- ½ teaspoon freshly ground nutmeg**
- 1/3 cup sugar**
- 1 teaspoon cinnamon**
- 1/3 cup melted butter**

**1.** Preheat oven to 450°F. Butter 9 popover cups or custard cups.

**2.** In a medium bowl, combine eggs and milk. Whisk to combine. Add flour, salt and nutmeg; whisk just until smooth. Pour batter into popover cups, filling them ¾-full.

**3.** Bake popovers in the preheated oven for 30 to 35 minutes, or until popovers are lofty and well browned. (Do not open the oven while popovers bake—this will make them fall.)

**4.** While popovers bake, in a small bowl combine sugar and cinnamon. Mix well.

**5.** Remove popovers from oven, brush with melted butter and sprinkle generously with sugar-cinnamon mixture. Serve warm.

Makes 9 popovers.



Actually, it is not that hard to understand why popovers are served so rarely—they are notoriously impossible to remove from their pans. Or they used to be. Then Chicago Metallic came along with the absolute best popover pan ever. Its cups are designed so that as popovers bake, rise, and pop over perfectly. Deep tapered cups promote even baking and better air circulation, and are absolutely—we mean absolutely—nonstick.

