Savory **Breakfast Popovers**

Prep: 25 minutes
Bake: 30 minutes • Makes: 6 popovers

1	tablespoon melted unsalted butter plus additional softened butter for greasing cups
1½	cups all-purpose flour plus additional for dusting cups
3	large eggs, room temperature
1½	cups whole milk, room temperature
6	slices thick-cut smoked bacon, cooked and crumbled
1¼	cups shredded sharp Cheddar cheese
2	tablespoons chopped fresh rosemary
½	teaspoon kosher salt
1	teaspoon fresh cracked black pepper

1. Place oven rack in lowest position; preheat oven to 450°. Grease 6 standard popover tin cups with butter. Lightly dust bottom and sides of cups with flour, tapping to evenly coat cups; shake out excess flour.

2. In large bowl, lightly whisk eggs; whisk in milk until frothy. Whisk in bacon, cheese, rosemary, salt, pepper and melted butter until combined. Gradually sift flour into egg mixture, whisking just until combined; do not over mix. Immediately spoon batter into the prepared cups, filling cups about ¾ full.

3. Bake popovers on bottom rack 15 minutes; reduce temperature to 350°. Bake 15 minutes longer or until popovers are golden brown and sides firm. Serve immediately.

Approximate nutritional values per serving:
377 Calories, 18g Fat (6g Saturated), 135mg Cholesterol,
580mg Sodium, 27g Carbohydrates, 1g Fiber, 17g Protein

Chef Tip
If not serving immediately, poke a small hole in the side of each popover to release some of the steam to retain their shape.