

gf popovers with herbs

Amount: 9 servings

¾ cup	potato starch	3 eggs	
¼ cup	gfGoodies Breadding and Batter	1 cup milk	
½ teaspoon	salt	2 tablespoons	fresh herbs, finely chopped or 2 teaspoons dried herbs
¾ teaspoon	xanthan gum		

Preheat oven 450 degrees. Lightly grease 6 cup popover pan.

In a blender combine all ingredients until well blended. Place empty pan in oven for 5 minutes. Remove pan from oven and fill each cup ½ full (no more) with batter.

Bake 20 minutes on 450 degrees then reduce heat to 350 degrees and bake 10 more minutes. Quickly remove the pan and pierce with a toothpick to release steam. Return to oven for 5 minutes. Cool popovers in the pan for 5 minutes and serve immediately.

For mini popover pan, bake 15 minutes at 450 degrees, then lower oven to 350 degrees and bake 10 minutes. Quickly remove the pan and pierce with a toothpick to release steam. Return to oven for 5 minutes. Cool popovers in the pan for 5 minutes and serve immediately.

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