

# Gruyere Popovers

---

Yields 12

### Ingredients

2-1/2 cups whole milk  
11-1/4 oz. (2-1/2 cups) all-purpose flour  
1-1/2 tsp. table salt  
6 large eggs, at room temperature  
Nonstick cooking spray  
6 oz. Gruyère, finely grated

Position a rack in the lowest part of the oven. Put a two 6-cup popover pans on a rimmed baking sheets on the racks. Heat the oven to 400°F.

In a small saucepan over medium-high heat, warm the milk until small bubbles form around the edges. Using a fine-mesh strainer, sift the flour and salt onto a sheet of wax paper or parchment.

In a large bowl, whisk the eggs until frothy, about 2 minutes. Slowly add the hot milk, whisking constantly, then gradually whisk in the flour mixture until almost smooth.

Remove the popover pan from the oven and spray with cooking spray. Fill the cups about three-fourths with batter, and sprinkle each with 1/2 oz. of the cheese (about 2 Tbs.). Return the pan to the oven, and bake for 20 minutes. Reduce the oven temperature to 350°F. Continue baking until the popovers are browned and puffed, about 25 minutes more; do not open the oven while the popovers are baking.

Invert the pan and remove the popovers. Serve immediately. Using a paper towel, wipe out the excess fat from the popover cups. Heat the pan in the oven for 5 to 10 minutes, then spray again with cooking spray. Fill with the remaining batter and cheese and bake as directed above.

### Cook's Note:

Have all your ingredients at room temperature for maximum puff.

***Credit: [finecooking.com](http://finecooking.com)***