

Sweet Berry Popover

Makes 8 servings

1 cup milk
1 Tablespoon butter, melted
½ teaspoon vanilla extract
¼ cup and 1 Tablespoon sugar, divided
¼ teaspoon salt
⅛ teaspoon nutmeg
1 cup all purpose flour
2 eggs, beaten
1 cup berries
¼ teaspoon cinnamon

Directions

1. Whisk milk, butter, vanilla, ¼ cup sugar, salt, and nutmeg together; blend in flour.
2. Gradually mix in eggs; set aside.
3. Butter a 9” pie plate; add berries, leaving a wide border around the rim.
4. Gently pour batter on top; set aside.
5. Combine remaining sugar with cinnamon; sprinkle over the batter.
6. Bake at 450 degrees for 20 minutes; lower heat to 350 degrees without opening the oven door.
7. Continue baking until popover is golden, about 20 additional minutes. Slice into wedges; serve immediately.

Calories 233
Fat 12g
Cholesterol 36mg
Sodium 46mg
Fiber 9g
Carbohydrates 61g

Source: Gooseberry Patch Come on Over Cookbook.