

Popovers

2 eggs
1 c. milk
1 c. flour
½ t. salt
1 T. melted shortening

Preheat oven to °475. Beat eggs thoroughly, add milk, then sifted dry ingredients. Add shortening. Beat smooth with rotary beater. Fill greased cups half full. Bake for 15 minutes, then lower temperature to °350 and bake until firm. Total baking time: 30 to 35 minutes. Two or three minutes before removing from oven, prick to let steam escape. Makes 6 to 8 popovers.