

Apple Gruyere Popovers

Recipe created by Kevin Warren of Harrisburg, PA



Ingredients

- 8 Tbsp unsalted butter, divided
- 1 Pennsylvania-grown Granny Smith apple, peeled, cored, and cut into ½-inch cubes
- 1 c raisins
- 1½ c flour
- ¾ tsp kosher salt
- 3 extra-large eggs
- 1½ c milk, room temperature
- 1 c (3 oz) coarsely grated Gruyère cheese

Directions

Preheat the oven to 425°F. Generously grease 12 aluminum popover pans or Pyrex custard cups with 6 tablespoons of the butter. If using custard cups, place on baking sheet with sides not touching. In each cup, divide apples and raisins. Place the muffin tins in the preheated oven for 5 minutes to melt the butter and cook the apples slightly. Melt the remaining 2 tablespoons butter. Whisk together the flour, salt, eggs, milk, and melted butter until smooth. The batter will be thin. Fill the popover pans less than half full, sprinkle with cheese and bake for 20-25 minutes. Serve immediately.



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