



POPOVER MIX

OUR SIGNATURE RECIPE FOR GOLDEN POPOVERS

Our signature mix makes traditional golden popovers with a light-as-air texture and a lofty shape. We start with the best ingredients so you just mix and bake to enjoy delicious baked goods in minutes at home.



TO MAKE 1 BATCH* YOU'LL NEED

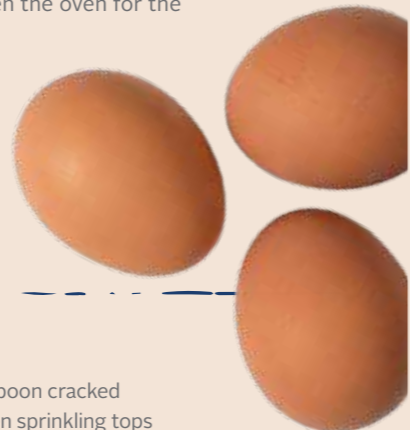
- 3** large eggs
- 1** tablespoon melted butter or vegetable oil
- 1 1/2** cups lukewarm water

EACH BATCH* BAKES 12 POPOVERS

*For best results, make each batch separately.

THIS BOX CONTAINS 3 BAGS OF POPOVER MIX.

- PREHEAT** oven to 400°F. Heavily grease 12 muffin cups or popover pan.
- STIR** together eggs, butter or oil, and water.
- ADD** mix and beat until smooth. Let rest at room temperature for 30 minutes.
- POUR** into prepared pan.
- BAKE** for 34-38 minutes, until deep golden brown. It's tempting to check on them, but don't open the oven for the first 30 minutes of baking.
- COOL** in pan 5 minutes, and serve warm.



BAKER'S TIP:

Spice it up by adding 1/2 teaspoon cracked pepper to your batter and then sprinkling tops with a thin layer of grated cheese once in the pan. Bake according to box directions.

COMPLIMENTS OF

The King Arthur Flour Kitchen

OUR SIGNATURE RECIPE FOR GOLDEN POPOVER MIX

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.
855.371.BAKE (2253)
KingArthurFlour.com/contact

**100% EMPLOYEE-OWNED.
100% COMMITTED TO QUALITY.**



We're committed to using the power of business as a force for social and environmental good.



OUR SIGNATURE RECIPES

POPOVER MIX

Bakes light, airy "puffs" with a soft, delicate interior and a golden exterior. Beautifully domed and simple to make.

BAKES THREE BATCHES

Golden



NET WT 27 OZ (1 LB 11 OZ) 765g

Nutrition Facts

Serving Size 3 tablespoons mix (21g)
Servings Per Container 36

Amount Per Serving	Mix Prepared	
Calories	80	100
Calories from Fat	0	20
		% Daily Value**
Total Fat 0g*	0%	4%
Saturated Fat 0g	0%	5%
Trans Fat 0g		
Cholesterol 0mg	0%	17%
Sodium 115mg	5%	6%
Total Carbohydrate 15g	5%	5%
Dietary Fiber 0g	0%	0%
Sugars 2g		
Protein 3g		
Vitamin A	0%	2%
Vitamin C	0%	0%
Calcium	4%	6%
Iron	4%	6%
Thiamin	8%	8%
Riboflavin	4%	8%
Niacin	4%	4%
Folic Acid	6%	8%

*Amount in Mix. Prepared contributes an additional 20 Calories (20 Calories from Fat), 2.5 g Total Fat (1 g Saturated Fat), 50 mg Cholesterol, 20 mg Sodium, 2 g Protein.
**Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Nonfat Milk, Sea Salt, Natural Flavor. **CONTAINS:** Milk, Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.
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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes eggs, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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BEST IF BAKED BY:



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