



# 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.

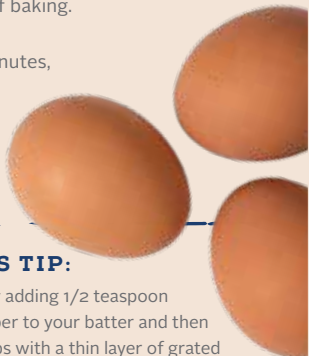


### YOU'LL NEED

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

### BAKES 12 POPOVERS

- 1 • PREHEAT** oven to 400°F. Heavily grease 12 muffin cups or popover pan.
- 2 • STIR** together eggs, butter or oil, and water.
- 3 • ADD** mix and beat until smooth. Let rest at room temperature for 30 minutes.
- 4 • POUR** into prepared pan.
- 5 • 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.
- 6 • 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.

### 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](http://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.*

### • BAKE A • NEW ENGLAND CLASSIC



NET WT 9 OZ (255g)

## Nutrition Facts

Serving Size 3 tablespoons mix (21g)  
Servings Per Container 12

| Amount Per Serving            | Mix                    | Prepared   |
|-------------------------------|------------------------|------------|
| <b>Calories</b>               | 80                     | 100        |
| Calories from Fat             | 0                      | 20         |
|                               | <b>% Daily Value**</b> |            |
| <b>Total Fat 0g*</b>          | <b>0%</b>              | <b>4%</b>  |
| Saturated Fat 0g              | <b>0%</b>              | <b>5%</b>  |
| Trans Fat 0g                  |                        |            |
| <b>Cholesterol 0mg</b>        | <b>0%</b>              | <b>17%</b> |
| <b>Sodium 115mg</b>           | <b>5%</b>              | <b>6%</b>  |
| <b>Total Carbohydrate 15g</b> | <b>5%</b>              | <b>5%</b>  |
| Dietary Fiber 0g              | <b>0%</b>              | <b>0%</b>  |
| Sugars 2g                     |                        |            |
| <b>Protein 3g</b>             |                        |            |
| 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, Salt, Natural Flavor. **CONTAINS:** Milk, Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.  
NORWICH, VERMONT 05055  
800.827.6836 | [KingArthurFlour.com](http://KingArthurFlour.com)

**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**

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

07400S405D

**BEST IF BAKED BY:**



Printed on 100% recycled (35% post-consumer) content. Please recycle.