

BEATRIX *Market*

Gluten-Free Popovers

Yield: 18 Servings



INGREDIENTS

2 eggs
1 cup sour tapioca starch
1 cup tapioca starch
½ cup corn oil
1 cup milk
1 cup cheddar cheese, shredded
salt, to taste
pepper, to taste

METHOD

1. Preheat oven to 350°F.
2. Add eggs, tapioca starch, corn oil and milk to a blender. Blend until well combined.
3. Gradually add cheddar cheese and continue to blend.
4. Lightly coat mini muffin pans with baking spray. Fill tins with batter up to the top.
5. Sprinkle salt & pepper on top of each muffin to taste.
6. Bake for 25-30 minutes or until golden. Let sit for five minutes before serving.

