



## PINEAPPLE POPOVERS

*Time for combining ingredients: 10 minutes*

*Time for cooking: 40 minutes*

*Makes six popovers*

Place 1 cup sifted flour in mixing bowl and to this add 1 cup milk and beat with egg beater until smooth. Add 2 unbeaten eggs one at a time and beat well for several minutes. Add  $\frac{1}{4}$  cup well-drained Crushed Hawaiian Pineapple. Have muffin pans or custard cups very hot, grease well, pour in batter and bake in a very hot oven for fifteen minutes. Reduce heat and bake for twenty-five minutes longer. This breakfast popover can be served as a luncheon dessert by opening it and adding one or more teaspoons Crushed Hawaiian Pineapple.