

# Rosemary Parmesan Popovers Recipe

## ***Ingredients:***

2 eggs  
1 cup all-purpose flour  
1 cup milk  
1/2 teaspoon salt  
1/2 cup shredded parmesan cheese  
1 tbsp fresh rosemary, finely chopped

## ***Directions:***

Preheat oven to 425 degrees.

Grease and flour six custard cups or 6 cavities in a muffin tin.

In a medium bowl beat eggs slightly.

Beat in flour, milk and salt until just smooth; being careful not to over beat. Gently stir in parmesan cheese and rosemary.

Fill custard cups 1/2 full. Bake at 425 degrees for 40-45 minutes.

Immediately remove from cups and serve piping hot.