

# Popovers with Black Cherry Creme

By Carole Carter, From My Carolina Home

3 eggs  
1-1/4 cup milk  
1-1/4 cup flour  
1/4 tsp salt



Preheat oven to 450 degrees. Grease popover pan wells generously with solid shortening. Place in the oven for 5 minutes to heat the pan and melt the shortening. In the meantime, in a medium bowl, beat eggs until thick and lemon colored. Add flour and salt, and mix well. Put in a two cup measure to make it easier to pour. Remove the pan from the oven. Distribute the batter evenly in the popover wells. Return the pan to the oven. Bake at 450 for 15 minutes. Do not open the oven door. Turn oven down to 350 degrees and bake for 20-25 minutes more, until golden brown and puffed up. Take out of the oven, transfer popovers to a wire rack to cool. Serve with Black Cherry Creme. Leftover popovers can be reheated by placing them directly on the oven rack in a 350 degree oven for about 5-7 minutes.

## Black Cherry Creme

2 ounces cream cheese, softened  
2 tablespoons unsalted butter, softened  
2 tablespoons Black Cherry All Fruit, or preserves  
2-3 teaspoons powdered sugar, to taste

Mix all ingredients well, using a mixer to whip the creme smooth. Refrigerate until ready to use.

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