



CRITTER HAVEN

Recipe of the month

St Patrick's Day Pat-My-Head Pupovers

- 1 Egg
- ½ Cup skim milk
- ½ Cup white flour
- ½ Tablespoon vegetable oil

- Preheat oven to 475 degrees
- In a mixing bowl, combine eggs, milk and sifted flour and mix thoroughly with an electric beater.
- Add oil and beat for another minute.
- Grease custard cups and fill half full. Bake for 15 minutes, and then reduce heat to 350 degrees for an additional 25 to 30 minutes.
- A few minutes before removing from oven, prick each popover with a fork to release the steam. Allow to cool and store in a sealed container in the refrigerator.