

Jacques Pepin's Popover with Apricot Jam

Servings: 6

Source: Jacques Pepin Online

Ingredients

- ½ cup flour
- 2 tbsp sugar
- salt
- 2 eggs
- ½ cup milk, divided
- ¼ cup sour cream
- 3 tbsp butter
- apricot jam & cognac

Method

Preheat oven to 425 degrees.

Melt 3 tbsp butter in medium frying pan. Set aside.

In medium bowl combine flour, sugar, salt, eggs, milk (half of the amount first to avoid lumps, then remainder). Mix well.

Mix in sour cream. Add butter and blend.

Pour batter into the frying pan that has the traces of butter from melting and pop into the oven. Bake about 20 minutes or until edges and center are browned.

Meanwhile, heat some apricot jam in the microwave, 30-40 seconds, add cognac and stir until blended.

Slide “pancake” out of pan onto plate. Spread jam over the bottom and up the sides. Sprinkle edges with powdered sugar, if desired. Serve warm.