

STARTER & SNACK

Popovers with Peach Butter

3 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
70 min	30 min	40 min	24	\$0.15	110 kcal



Popovers with Peach Butter might be a good recipe to expand your hor d'oeuvre recipe box. This recipe serves 24 and costs 15 cents per serving. One serving contains 110 calories, 1g of protein, and 9g of fat. 1 person has made this recipe and would make it again.

Ingredients

- ☐ 2 tablespoons butter, melted
- ☐ 1 cup flour
- ☐ 1 tablespoon orange juice
- ☐ ¼ teaspoon salt
- ☐ 1 tablespoon sugar
- ☐ 2 eggs
- ☐ 1 cup milk
- ☐ ½ cup cut up peaches, fresh or frozen
- ☐ ½ pound salted butter

EQUIPMENT Bowl, Sauce pan, Oven, Whisk, Pot, Wooden spoon

Method

- 1 In a bowl whisk together the eggs and milk.
- 2 Add the flour, salt and sugar and whisk to blend in well.
- 3 Whisk in the melted butter. Grease 2 mini muffin pans well or 1 popover mold. Fill cups half full with batter.
- 4 Bake at 450 degrees for 10 minutes then turn the oven down to 350 degrees and bake for another 10 to 15 minutes till until puffed and golden brown. They will be hollow in the center.
- 5 Peach Butter: In a small saucepan, bring the peaches, orange juice and sugar to a boil. Turn down the heat and continue cooking until the peaches are tender and cooked down to a jam-like consistency.
- 6 Let cool. In a bowl, using a wooden spoon, blend the butter with the cooked peaches, making a "compound" butter. Chill in a ceramic pot till ready to use and soften slightly when serving.

Nutrition per serving

110	1 g	9 g	5 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			5.8 g · 36% of daily needs
Sugar			1.4 g · 2% of daily needs
Sodium			102 mg · 4% of daily needs
Cholesterol			37.7 mg · 13% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/popovers-with-peach-butter-147344