

Mini Orange Popovers

3 eggs
1 cup Milk
3 Tbsp Melted Butter
1 Cup All Purpose Flour
½ tsp salt
1 tsp orange extract
2 tsp. grated orange zest
3 Tbsp grated chocolate (optional)

1. Preheat oven to 375 degrees. Grease 24 mini muffin cups.
2. In a large bowl with mixer at low speed beat eggs until frothy. Beat in milk and melted butter.
3. Continue at low speed and beat flour and salt into egg mixture.
4. Add orange extract and orange zest and beat until well blended. If adding chocolate do so at the end and stir to incorporate.
5. Spoon batter into mini muffin cups about $\frac{3}{4}$ full in each cup.
6. Bake in preheated oven at 375 for about 50 minutes.
7. Popovers are best served warm.