



Breads and Muffins

1. Preheat the oven to 350 degrees. In the bowl of a mixer, cream the butter and sugar together. Continue beating and add the eggs, one at a time.

2. Sift the dry ingredients and add to the butter-sugar mixture, alternating with the cream. Add the orange zest, cranberries, and orange juice.

3. Grease a 12-muffin tin with the softened butter. Spoon the mixture into the cups, filling them three-fourths full. Bake 35 minutes in the preheated oven, or until a toothpick or cake tester inserted in the center of a muffin comes out clean.

Popovers

Commonly served with roast beef, these wonderfully crisp and airy creations are also delicious with turkey.

Makes 18 popovers

- 1 cup milk
- 1 cup all-purpose flour
- 1/2 teaspoon salt
- 2 eggs
- 3 tablespoons unsalted butter, melted

1. Preheat the oven to 450 degrees.

2. Butter 18 muffin tins or popover cups. In the bowl of a food processor fitted with the metal blade, add the milk, flour, salt, and eggs. Process for 2 minutes.

3. Fill each muffin or popover cup one-third full and pour 1/2 teaspoon melted butter in the center of each.

4. Bake in preheated oven for 10 minutes, then lower the heat to 400. After 25 additional minutes, poke a small hole in each popover to let out the steam. Leave in the oven 3 minutes to crisp.

ADVANCE PREPARATION: Although popovers are best when fresh from the oven, they can be made a day ahead and reheated. Remove them from the oven before the 3-minute crisping time (step 4). Cover with foil and store at room temperature until ready to use. Then warm in a 250-degree oven for 4 minutes.