



JOY THE BAKER



Host Suzanne Nance loves to explore the marvelous pairing of food and music, and what better way than to go straight to some of the best chefs around! Just in time for the holidays, we'll share special treats that can be added to your upcoming celebrations.

On this week's episode, chef Joy Wilson – AKA Joy the Baker – shares her recipe for Holiday Morning Popovers. It's the perfect breakfast to bring a little magic to the start of Christmas Day, New Year's Day, or any day!

Holiday Morning Popovers by Joy the Baker

A simple breakfast batter with show-stopping results: light but crisp, golden and airy popovers spread with lemon curd and sprinkled with fresh blueberries and powdered sugar.

- **Prep Time:** 20 minutes
- **Cook Time:** 30-35 minutes
- **Total Time:** 55 minutes
- **Yield:** 12 popovers

Ingredients:

- 4 large eggs, warmed in a cup of hot sink water for 10 minutes before cracking
- 1 1/2 cups whole milk, lukewarm (or any fat milk)
- 1/2 teaspoon kosher salt
- 2 teaspoons granulated sugar
- 1 1/2 cups all-purpose flour
- 3 tablespoons unsalted butter, melted
- Serve with powdered sugar, lemon curd, and blueberries

1. Place a rack in the middle of the oven and preheat the oven to 450°F. Grease a 12-cup metal muffin tin with butter or nonstick cooking spray. Grease the area between the cups as well as the cups themselves. Make sure the oven is close to temperature before you begin to make the popover batter.
2. In a medium bowl, use a whisk to beat together the eggs, milk, and salt. Whisk till the egg and milk are well combined, with no streaks of yolk showing.
3. Sift the sugar and flour over the egg mixture and beat with a whisk till frothy; there shouldn't be any large lumps in the batter, but smaller lumps are fine.
4. Whisk in the melted butter, combining quickly.

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Photo by Jon Melendez

5. Pour the batter into the muffin cups, filling them about 2/3 to 3/4 full. Make absolutely certain your oven is at 450°F. Place the pan on the middle rack.
6. Bake the popovers for 20 minutes without opening the oven door. After 20 minutes, reduce the heat to 350°F (don't open the door yet), and bake for an additional 10 to 15 minutes, until they're a deep, golden brown.
7. Plan on serving the popovers immediately – remove them from the oven and stick the tip of a knife into the top of each, to release steam and help prevent sogginess. Slip them out of the pan to serve piping hot.
8. To serve, dust lightly with powdered sugar. Serve alongside lemon curd and fresh blueberries though butter and jam will also be delicious. Enjoy!!



Photo by Jon Melendez

Joy Wilson

Baker / Writer / Food Photographer



Joy Wilson is well known for her daily dabbles in butter and sugar as her blogging alter ego, Joy the Baker. A California girl now living in New Orleans, Joy is a 100% taste buds taught baker obsessed with butter, sugar, cream, and dark chocolate. Since 2008, Joy has shared her indulgent and comforting yet approachable recipes through her popular blog joythebaker.com, inspiring home cooks of all ages every step of the way.

Joy is also a three-time cookbook author, editor-in-chief of Joy the Baker magazine, and baking instructor. Through it all, Joy proves baking is not about all the latest gadgets and high-tech gizmos; it's about stepping into the kitchen with a monster sweet tooth and coaxing something beautiful out of the oven.

Six years ago, Joy moved from Los Angeles to New Orleans where she transformed her home into a kitchen studio called [The Bakehouse](#) where she tests recipes and holds weekly in-person and virtual baking workshops for students from around the country.

Joy has won numerous awards for her online work including Saveur's Best Baking Blog and being named one of the Top 50 Food Blogs by The London Times. Joy has been featured on Food52,

NYMag, TheKitchn, Better Homes and Gardens, Sunset Magazine, and Country Living to name a few, and has spoken at Cherry Bombe Jubilee and been seen on The TODAY Show.

You can keep up with Joy on Instagram [@joythebaker](#) and her cake-based passion project [@drakeoncake](#). On any given day she can be found with a bag of cookies and a pound of butter in her purse.