For the puffs:

* 2 tablespoons butter, melted
* 3 large eggs, at room temperature
* 1 cup (250 ml) whole milk
* 1 teaspoon salt
* 1 1/2 teaspoons sugar
* 1 cup (140 g) flour

For the sugar coating:

2/3 cup (130 g) sugar
1 teaspoon ground cinnamon
1/4 cup (60 g) melted butter

Softened butter, for greasing the pan

1. Preheat the oven to 400ºF (200ºC). Liberally grease a nonstick popover pan, or a muffin pan with 1/2-cup indentations, with softened butter.

2. For the puffs, put the 2 tablespoons melted butter, eggs, milk, salt and sugar in a blender and blend for a few seconds.

3. Add the flour and whiz for about 10 seconds, just until smooth.

4. Divide the batter among the 9 greased molds, filling each 1/2 to 2/3rds full.

5. Bake for 35 minutes, or until the puffs are deep brown.

6. Remove from the oven, wait a few minutes until cool enough to handle, then remove the popovers from the pans and set them on a cooling rack. If they’re stubborn, you may need a small knife or spatula to help pry them out.

7. Mix the sugar and cinnamon in a medium bowl. Thoroughly brush each popover all over with the 1/4 cup (60 g) of melted butter, then dredge each puff generously in the sugar and cinnamon mixture to coat them completely. Let cool on the wire rack.