

Yorkshire Pudding— England



Ballarat Health Services

Ingredients

1 cup plain flour

1 cup milk

4 eggs



Method

Step 1: Beat or mix the flour, milk and eggs together to form a batter

Step 2 : Heat up muffin tray and put a small amount of goose fat, or other vegetable oil into each hole, and put into a very, very hot oven until the fat/oil gets really hot.

Step 3 : Remove tray from oven and pout a small amount of batter into each hole; don't over fill, fill to half way

Step 4 : Put the tray back into the oven to cook for 12 to 15 minutes and watch the magic, as they raise beautifully, and enjoy with your roast, generally served with roast beef and roast vegetables.

Classic recipe
for crisp
fluffy
Yorkshire
puddings!

Source: Gillian Boreham—
Case Manager, Home Care
Packages