

Posted on 22 January 2013

by Joyce

Joyce's Yorkshire Pudding



Ingredients

4 eggs
325ml milk
½ teaspoon salt
250g plain flour
Oil for muffin tin

Preparation

1. Heat oven to 225 degrees c.
2. Whisk egg together with milk and salt, and let stand for 15 minutes,
3. Meanwhile, put 1 tablespoon oil in muffin tins, less if you are using cupcake tin, to cover bottom, place this in the oven for 15 minutes, till the oil is smoking
4. Add flour to egg mixture and whisk, pour batter into muffin pan, to around half way up the 'cup'.
5. Place in middle shelf of oven for 20 minutes.

Cooks Note

Here's what the batter looks like