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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*

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