

Simple Yorkshire Pudding

Makes 6 servings

Ingredients:

- 2 tablespoons oil or drippings
- 1 cup all-purpose flour
- 1 cup milk
- 2 eggs
- 1/4 teaspoon salt



Directions

1. Preheat oven to 425°F.
2. Add oil to each cup of a muffin tin and heat for 5 minutes.
3. Whisk flour, milk, eggs, and salt until smooth in a large bowl.
4. Pour batter into the hot muffin cups.
5. Bake for 20–25 minutes until puffed and golden.

Cooking Tidbit

Yorkshire pudding dates to the 1700s and was originally served before the main meal to stretch meat portions in British households.