

# Yorkshire Puddings

- **Ingredients**

- 4 large eggs
- 1 cup (250 mL) whole milk
- 1 cup (250 mL) all purpose flour
- 1 tsp (5 mL) salt
- 1/4 cup (60 mL) vegetable oil or beef drippings

- **Instructions**

- Step 1 Set a rack in upper third of oven and preheat oven to 425°F (220°C).
- Step 2 In a medium bowl, whisk together eggs, milk, flour and salt until smooth. Set aside.
- Step 3 Place 1 tsp (5 mL) oil or beef drippings into each cup of a 12-cup muffin pan. Transfer pan to oven and heat until oil is smoking, about 2 minutes.
- Step 4 Remove pan from oven and quickly pour batter into cups, filling 2/3 full. Bake until puddings have risen and are golden brown, about 15 minutes. Serve immediately.

Tip: Only fill each compartment to about 2/3 full.