



Best Ever Yorkshire Puddings

By Emma Theobald (Abbeyfield Marketing Team)

Abbeyfield
Making time for older people



 6 servings

 Prep: less than 30 minutes
Cook: 10-30 minutes

INGREDIENTS

- 100g plain flour
- 1/2 tsp salt
- 3 large free-range eggs
- 225ml milk
- 4 tbsp vegetable oil

METHOD

1. Preheat the oven to 220C/200C Fan/Gas 7.
2. Mix the flour and salt together in a bowl and make a well in the centre. Add the eggs and a little of the milk. Whisk until smooth, then gradually add the remaining milk. This can be done with a wooden spoon, but is easier with an electric hand-held whisk. Pour the mixture into a jug.
3. Measure a teaspoon of oil into each hole of a 12-bun tray, or a tablespoonful into each hole of a 4-hole tin, or 3 tablespoons into a roasting tin. Transfer to the oven for 5 minutes, or until the oil is piping hot.
4. Carefully remove from the oven and pour the batter equally between the holes or the tin. Return the batter quickly to the oven and cook for 20–25 minutes (35 if making the Yorkshire pudding in the roasting tin), or until golden-brown and well-risen. Serve immediately.

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