

Yorkshire Pudding (Mom J)

Pan drippings to cover 1/8" in bottom of each baking cup.
188 gram All Purpose Flour (1 1/2 cups)
3/4 Tsp. Salt
3 Eggs

- ☐ Preheat oven to 450 F (230 C).
- ☐ Fill each baking cup with 1/8" of pan drippings (Alternate: vegetable oil). Place in oven to preheat to 450 F.
- ☐ Sift flour and salt together.
- ☐ Beat eggs until light colored and thick.

1 1/2 Cup Milk
1 1/2 Tbsp Melted shortening or vegetable oil.

- ☐ Combine dry ingredients, eggs and 1/2 the milk.
- ☐ Beat slowly until flour is moistened.
- ☐ Gradually add remaining milk and shortening. Continue mixing until mixture is free of lumps (1 - 2 minutes)
- ☐ Remove preheated baking cups from oven. Fill 1/2 full of batter and return to oven immediately.
- ☐ Bake for 15 minutes. Do not open oven door!!
- ☐ Serve immediately.

Yield: 8

Comments: 1) *Preheating baking cups to 450 F is critical to a successful yorkshire pudding.*