

Best Yorkshire puddings

Great tasting traditional Yorkshire Puds!

Serves: 12

Oven Temp: 450°F / 230°C / Gas Mark 8

Prep Time: 5 mins

Cooking Time: 20 mins

Ingredients

| Qty | Ingredient |
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|-----------|-------------|
| 140 grams | Plain flour |
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|---|------|
| 4 | Eggs |
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|--------|------|
| 200 ml | Milk |
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|--|----------------------------|
| | Sunflower oil; for cooking |
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| | |
|--|------|
| | Salt |
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|--|--------------|
| | Black pepper |
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Method

| Step | Instruction |
|------|-------------|
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| 1 | Drizzle a little sunflower oil evenly into 2 x 4-hole Yorkshire pudding tins or a 12-hole non-stick muffin tin and place in the oven to heat through. |
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| 2 | Tip the plain flour into a bowl and beat in four eggs until smooth. Gradually add the milk and carry on beating until the mix is completely lump-free. Season with salt and pepper. |
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| 3 | Pour the batter into a jug, then remove the hot tins from the oven. Carefully and evenly pour the batter into the holes. |
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| 4 | Place the tins back in the oven and leave undisturbed for 20-25 mins until the puddings have puffed up and browned. Serve immediately. |
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| 5 | You can now cool them and freeze for up to 1 month. |
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