

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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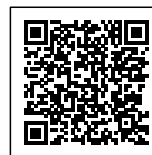
4	Eggs
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200 ml	Milk
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	Sunflower oil; for cooking
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	Salt
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	Black pepper
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Method

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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