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YORKSHIRE PUDDING

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3/4 c. flour

1/2 tsp. salt

2 eggs

1 c. milk

4 tbsp. oil

Beat flour, salt, eggs, milk together until very smooth, scraping bowl occasionally. Refrigerate 2 hours or longer. Heat oven to 450 degrees. Measure oil into 8 x 8 x 2 inch square Pyrex pan. Heat for 2 minutes. Pour batter into pan and bake for 20-30 minutes. Do not open door. Serve immediately.

When fresh from oven good Yorkshire pudding is a puffy irregular shaped golden mass, unlike any other baked dish. On standing a few minutes, the surface settles more or less evenly and when cut the outer crust is tender, crisp and center soft and custardy.

Serves 6.