



Yorkshire Puddings



DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: 8-10
MINUTES



SERVES: 12

Ingredients

100g plain flour
100 ml milk
3 eggs
Vegetable oil

Method

To begin making your golden and crispy yorkshire puddings, preheat [oven](#) on BreadBaking to 220°C.

Whisk flour, milk and eggs together to form a smooth batter.

Pour 1/2 teaspoon of oil into each hole of a 12 piece muffin pan. Heat in the oven for 5 minutes.

Divide batter mixture evenly between heated muffin pan.

Bake for 8 to 10 minutes or until puffed and golden.

Notes
