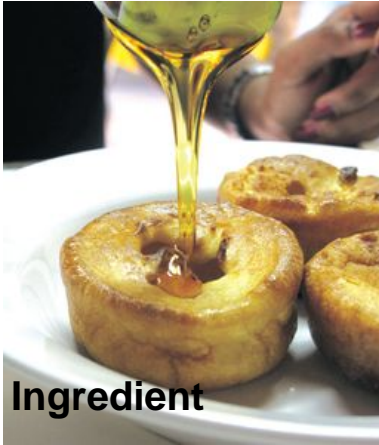


# Yorkshire Pudding



## **Ingredient**

115g flour  
3 eggs  
250ml milk  
A pinch of salt  
1 tbsp vegetable oil (per mould)

## **Method**

1. In a blender mix flour, salt, milk and eggs. Sieve the mixture before pouring into a measuring jug. Meanwhile, get ready a well-oiled 12-mould muffin tray.
2. Leave one mould empty and fill with water (to even out the temperature of the tray).
3. Leave tray in the oven (for the oil to heat up) for approximately 15 minutes at 200°C.
4. Once the oil is heated, pour dough into the moulds and leave in the oven for another 15 minutes.
5. Sieve some icing sugar on them as a garnish and serve hot with golden syrup.

## **TIP**

It's best to use all-purpose flour for this dish, although you can also opt for high-protein flour if you want a crustier dough.  
This dessert is quick and simple to make. It's best eaten when it's hot (it's soggy and unappetising when cold).

Yorkshire pudding can also be made as a savoury dish, with roasted duck or beef, and enjoyed as an appetiser. by Anusha K.

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