



Yorkshire Puddings

Ingredients

- 140g plain flour
- 4 eggs
- 200ml milk
- Sunflower oil

Method

1. Preheat the oven to 230 degrees. Drizzle a little sunflower oil evenly into 2 x 4 hole muffin tins. Put the tins into the oven so the oil heats up.
2. To make the batter, pour the flour into a bowl and beat in the 4 eggs until smooth. Gradually add in 200ml milk and carry on beating until it is lump-free.
3. Season the batter with salt and pepper and put into a jug. Take the hot tins out of the oven and pour the batter evenly into the muffin holes.
4. Place the tins in the oven and cook for 20-25 minutes until the puddings have risen and turned golden brown.

