

2) Yorkshire Puddings (8 servings)

Ingredients:

- 140g plain flour
- 4 eggs
- 200ml milk
- sunflower oil, for cooking



Prep:5min › Cook:20min › Ready in:25min

1. Heat oven to 230C/fan 210C. 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.
2. To make the batter, tip 140g plain flour into a bowl and beat in four eggs until smooth. Gradually add 200ml milk and carry on beating until the mix is completely lump-free. Season with salt and pepper. Pour the batter into a jug, then remove the hot tins from the oven. Carefully and evenly pour the batter into the holes. Place the tins back in the oven and leave undisturbed for 20-25 mins until the puddings have puffed up and browned. Serve immediately. You can now cool them and freeze for up to 1 month.