

# Yorkshire Pudding



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## INGREDIENTS

- 1½ cups all-purpose flour
- 1 tbsp baking powder
- ¾ tsp salt
- 3 eggs
- 2 cups milk
- ½ cup vegetable oil

## DIRECTIONS

- 1 Preheat oven to 450F. Fill a muffin tray with 1 to 1½ tsp oil in each spot. Put the tray into the oven for 10 minutes.
- 2 Meanwhile, in a large bowl, sift together flour, baking powder and salt until mixed thoroughly.
- 3 Using a whisk, mix 3 eggs in a medium bowl, then mix with milk.
- 4 Pour the liquids into the dry mixture and whisk together until the batter is smooth with little to no lumps.
- 5 Remove the hot muffin tray out of the oven and carefully pour the batter into each spot, filling about ¾ of the way. The batter will sizzle, be careful of hot oil splashes!
- 6 Put the muffin tray onto a larger pan (this will catch any excess oil that spills.) Place into oven and let the Yorkshire pudding bake for 12-15 minutes, until golden brown.
- 7 Remove from the oven and let it cool for 10 minutes while still in the tray. Serve with gravy and enjoy!

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