

Yorkshire Pudding

Makes one large or twelve small puddings.

Ingredients:

4oz All-purpose flour
8 Fl oz whole Milk
3 Eggs
Pinch of salt
Vegetable oil

Tools required:

One whisk
Mixing bowl
Nonstick muffin pan
Pouring jug with spout or small ladle

Method:

Heat the oven to 400* F.

Put the flour and salt into a mixing bowl and make a well in the center. Break the eggs into the well and add a little milk. Mix well until all the flour has been absorbed and the paste is smooth. Add the milk a little at a time until the mixture is smooth and creamy, beating well. Leave to stand for 30 minutes before using.

In a meat dish or muffin pan put a little oil, enough to cover the bottom and place in the oven on the top shelf for a few minutes until the oil is hot and a little smoky. Carefully remove from the oven and add the batter to halfway up the pan. Immediately put the pan back in the oven on a high shelf and cook for 20 - 30 minutes or until the batter has risen up over the top of pan and is golden brown, light, and fluffy. Serve immediately.

Note: My father would pour the pudding around the Sunday roast beef 30minutes before it was done. So delicious! All those meat juices Yummy! You can also use as a desert spread with preserves.

Baked Apples:

Ingredients:

4-medium/large cooking apples
4oz soft brown sugar
4oz raisins

Tools:

Baking tray
Parchment paper
Apple corer
Small sharp knife
Wooden spoon
Teaspoon