
Yorkshire Pudding

From the Manassas Gourmet Club Dinner
"An English Holiday"

Quantity	Ingredients	Preparation Notes
4 oz	Flour	• Heat oven to 450 degrees
1	Egg	• Heat fat in a Yorkshire pudding tin or several deep patty tins (muffin tins)
1 oz	Fat	• Pour in batter and bake for 10 minutes
pinch	Salt	• Reduce heat to 400 degrees
1/2 pt	Milk	• Small puddings will take about 15 minutes, larger ones 25 to 30 minutes