



Mrs Beeton's Old-Fashioned Yorkshire Pudding Recipe!

Preparation time: 10 mins
(add an extra 30 mins to 1 hour standing time)

Cooking time: 45 mins to 1 hour

Serves 6 rather ravenous guests!

Ingredients

- 900ml (30 US fl oz) semi-skimmed milk
- 6 large tablespoons of plain/all-purpose flour
- 3 eggs – lightly beaten
- 1/2 teaspoon of salt
- handful of sultanas – optional

Equipage

- 2 x round metal baking tins – 20cm / 8 inch

Method

1. Darlings, clean hands at the ready – Ta very muchly!
2. Pre-heat oven to 240°C / 220°C Fan / 465°F / gas mark 9.
3. Sieve flour and salt into a mixing bowl, then stir with a fork and add enough milk to form a stiff smooth batter.
4. Pour in the remainder of the milk and the lightly beaten eggs.

Tip: the eggs only need to be beaten for a few seconds as they will act as a raising agent.

5. Using a whisk, beat the mixture for a few minutes. Cover and set to one side.

Tip: allow your batter to sit for 30 minutes minimum, or up to 1 hour if you have time. The batter needs to be room temperature as it will help your pudding to rise immediately in the oven.

6. When your batter has rested for long enough put 2 teaspoons of beef dripping or lard into each tin. Place on a high shelf in the oven but bear in mind you must give enough space for the puddings to rise.



7. Once the dripping or lard is smoking hot remove from oven and immediately pour in the batter. Return to the oven as quickly as possible – there's a good darling!
8. Bake for approximately 45 mins to 1 hour until well-risen and golden brown.
9. Serve to your guests as a delicious starter or serve as a main course with roast beef and gravy - How scrumptious!

Miss Windsor x