

# Yorkshire Pudding

## Ingredients

- 2 cups all-purpose flour
- 4 large eggs, beaten
- 1 1/2 tbsp shortening, such as butter
- 1 1/2 cups milk
- pinch of salt

## Method

1. Mix flour and salt.
2. Add eggs, shortening, and half of the milk, and mix well.
3. Add the rest of the milk and mix until smooth.
4. Rest batter overnight.
5. Preheat oven to 450F / 230C.
6. Whisk batter again, and then fill each cupcake mould 3/4 full.
7. Bake 10-15 minutes and serve quickly while hot.

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