

Yorkshire Pudding

Ingredients

7/8 cup flour

1/2 tsp. salt

1/2 cup milk

2 eggs

1/2 cup water

butter **or** beef drippings

Cooking Utensils

measuring cup

measuring spoon

mixing bowl

wooden spoon

fork **or** eggbeater

small bowl

flour sifter

electric mixer

plastic wrap

cookpot **or** microwave-safe bowl

9x12-inch casserole dish **or** muffin tins

Serving Utensils

serving plate

serving tongs

Make sure all the ingredients are at room temperature. Sift the flour and salt into the mixing bowl. In a small bowl beat the eggs until fluffy. Make a well in the center of the flour and pour in the milk. Stir well. Beat the eggs into the batter. Add the water and beat the batter until bubbles rise to the surface. Cover the mixing bowl with plastic wrap and place in the refrigerator 1 hour. Beat the mixture thoroughly again.

Preheat the oven to 400°F. Preheat the casserole dish or muffin tins. Melt the butter or beef drippings in a cookpot on the stove over medium high heat or in a microwave-safe dish in a microwave oven on high. Pour enough of the melted butter or beef dripping into the 9x12-inch casserole dish or muffin tin so there is 1/4 inch of fat in the bottom. Make sure the dish or tins are hot when the batter is poured in. Pour in enough batter so that it stands 5/8 inch high. Bake the pudding 20 minutes and then reduce the temperature to 350°F. Cook an additional 10 to 15 minutes. Some cooks recommend 30 minutes. The pudding should be well risen and golden brown. Make sure the serving plate is hot when the pudding is transferred onto it. The pudding can be cut into squares or served as muffin shapes. Serve hot. Makes 18.