

Yorkshire Pudding

1 cup milk

1 cup eggs

1 cup flour

Mix all ingredients thoroughly and let sit on cupboard at least 2 hours. Preheat oven to 475F; butter a 12 cup (standard size) muffin pan well (do not use oil or the puddings will stick). Put the pan in the hot oven for about 2 minutes until the pan is smoking hot. Slide oven shelf out with the pan on it and pour batter into each cup about 2/3 full. Return to oven for approximately 17 minutes or until puddings are golden brown on top and bottom. Serve immediately with roast beef and gravy.

Notes- the batter needs to be at room temperature to rise properly while baking. If you need to hold the puddings before serving leave them in the pan in the oven with the oven turned off and the door slightly open- do not put them in a serving bowl with a t-towel over them- they will go flat if you do. The above ingredient portions should make 12 puddings.