

Giant Yorkshire Pudding



Makes 2

Prep 15 mins

Cooking 30 mins

Easy

Ingredients

4 heaped tbsp of plain flour

1/2 tsp salt

2 eggs, beaten

275ml full fat milk

2-3 tbsp vegetable oil such as sunflower

2 large Yorkshire pudding tins

1. Preheat the oven to 220°C, gas 7.
2. Sieve the flour with the salt into a bowl and make a well in the centre. Gradually work in the beaten eggs, then whisk in the milk – the consistency should be like single cream. Leave the batter to stand for at least an hour. You'll need some Yorkshire pudding tins, either individual ones or one big tin.
3. Put the oil or goose fat into your Yorkshire pudding tin and put it in the oven for at least 5 mins, until it's smoking hot. Give the batter a stir, quickly pour it into the tin and watch it sizzle! Quickly put the tin into the oven and bake for about 30 mins or until the pudding has risen to golden-brown perfection.