

# Yorkshire Pudding

Traditional British Yorkshire Pudding recipe - crispy, golden pastries perfect with roast beef. Easy 6-serving recipe with tips for success.

10	40	50	6	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Yorkshire Pudding

## Ingredients

- 1 cup egg
- 1 cup flour
- 3.7 fl oz water
- 2 tbsp milk
- 1 tbsp butter
- 1 tsp black pepper
- 1 tsp salt

## Instructions

- 1 Prepare equipment and preheat**

Preheat oven to 240°C (464°F). Place a 6-cup muffin tin in the oven to heat while you make the batter.
- 2 Make the batter**

Combine 1 cup flour and 1 teaspoon salt in a large mixing bowl. Make a well in the center of the flour mixture.
- 3 Crack 2 eggs into the well in the flour. Gradually whisk in 1 cup milk and 3.7 fl oz water, starting from the center and working outward until you have a smooth, lump-free batter.**
- 4 Season batter with 1 teaspoon black pepper and whisk to combine. Let batter rest at room temperature for 30 minutes to develop.**
- 5 Heat the fat**

Carefully remove hot muffin tin from oven. Divide 2 tablespoons melted butter evenly among the 6 cups, about 1 teaspoon per cup.
- 6 Return tin to oven for 2-3 minutes until the butter is smoking hot and sizzling.**
- 7 Fill and bake**

Working quickly, remove tin from oven and immediately pour batter into hot cups, filling each about one-third full. The batter should sizzle when it hits the hot fat.
- 8 Return to oven immediately and bake for 25-30 minutes without opening the oven door until Yorkshire puddings are golden brown, well-risen, and crispy on top. Serve immediately.**

## Tips

Let the batter rest for at least 30 minutes at room temperature - this allows the flour to fully hydrate and creates a smoother texture that rises better.

Ensure your oil is smoking hot before adding the batter. The sizzle when the batter hits the oil is crucial for creating the crispy base and encouraging rise.

Never open the oven door during the first 20 minutes of cooking, as the temperature drop will cause the puddings to collapse dramatically.

Use equal volumes of flour, eggs, and liquid (milk and water combined) for the perfect consistency - this 1:1:1 ratio is the traditional Yorkshire method.

Fill the muffin cups only about 1/3 full with batter to allow plenty of room for the dramatic rise that makes Yorkshire pudding special.

Preheat your muffin tin with the oil in the oven - hot tins create better initial sizzle and more even cooking throughout.

For extra flavor, use beef drippings instead of oil, or add a pinch of mustard powder to the batter for a subtle flavor boost.

If your puddings start browning too quickly, cover loosely with foil but avoid opening the oven door completely during the first 20 minutes.