

# Yorkshire Pudding

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Monday, 26 January 2009 20:01 -

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Yorkshire Pudding recipe

## Ingredients & Quantities

- 340g of Plain Flour
- 3 Eggs
- 675ml of Water
- 60g of Dried Milk Powder
- 10g of Salt

## Method

1. Sieve the flour and salt in to a mixing bowl.
2. Beat the eggs.
3. Gradually add the beaten eggs and reconstituted milk to the flour.
4. Oil some bun tins or flan tins and heat in the oven.
5. Pour the batter in to the tins.
6. Bake for approx. 20 minutes in a hot oven until golden brown in colour.