



Rutland, Steady, Cook!

Brian's Perfect Yorkshire Puddings

Ingredients

3 Whole Eggs
85g Flour
220ml Milk

Method

1. Beat the eggs into the flour, then whisk in the milk until smooth. Leave to rest for 1 hour in the fridge before use.
2. Preheat your oven to 200°C. Add vegetable oil to a pan and heat.
3. Once the oil is hot, carefully pour your batter into the tray and cook for 20-30 minutes until the batter is cooked and the pudding risen.

Fruity sweet treat!

Yorkshire puddings do not have to be served in savoury dishes! Add your favourite fresh or frozen berries, dried, fresh or tinned fruits to the batter before cooking. Remove from the oven and dust with icing sugar. Serve with fresh fruit, yoghurt, cream or ice cream!

Don't forget to share your own **Brian's Perfect Yorkshire Puddings** image on Facebook using **#RutlandSteadyCook**

Thank you to: Brian Baker, Rutland Chef