

# Yorkshire Pudding

2 servings

40 minutes

## **Ingredients**

1 egg

1/2 cup milk

¼ tsp salt

1/2 cup all-purpose flour

1 tbl roast drippings

## **Directions**

In a medium bowl with a wire whisk beat egg until foamy, beat in milk and salt. Gradually beat in flour until batter is smooth. (This can be done a day in advance)

When roast is done, spoon off 1 tbl of drippings and divide between six 3-inch muffin cups. Make sure you coat each one evenly. If you do not have enough drippings, you can always make up the difference with butter.

Raise oven temperature to 400 degrees F and heat the muffin pans for 5 minutes. Divide the batter evenly among the muffin pan, and bake for 30 minutes. Remove from pan and serve immediately.