

## Yorkshire Pudding

Yorkshire pudding is a staple of a British Sunday lunch. It is made with the drippings of roast beef. If a roast is on your holiday menu, this is a great side dish to add! We often had Yorkshire Pudding after church on Sunday. I think you will enjoy it!

Serves:

6 servings

Ingredients

- 3/4 cup all-purpose flour
- 1/2 teaspoon salt
- 3 eggs
- 3/4 cup milk
- 1/2 cup pan drippings from roast beef

Directions

Preheat the oven to 450 degrees F.

Sift together the flour and salt in a bowl. In another bowl, beat together the eggs and milk until light and foamy. Stir in the dry ingredients just until incorporated. Pour the drippings into a 9-inch pie pan, cast iron skillet, or square baking dish. Put the pan in oven and get the drippings smoking hot. Carefully take the pan out of the oven and pour in the batter. Put the pan back in oven and cook until puffed and dry, 15 to 20 minutes.