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Cooking With B.J.
Bridge View
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Yorkshire Pudding

Ingredients

- $\frac{3}{4}$ cup All Purpose Flour
- $\frac{1}{2}$ teaspoon salt
- 3 Eggs
- $\frac{3}{4}$ cup milk

Make with drippings from your favorite holiday roast!

Directions

1. Pre-Heat oven to 450°
2. Sift flour & salt into a bowl
3. In another bowl beat the eggs and milk until light & foamy
4. stir in dry ingredients until just incorporated together – DO NOT OVER MIX
5. Pour drippings from roast into a 9 inch pie pan & place into oven until almost smoking hot
6. Carefully pull pan from oven and pour your batter onto the smoking hot drippings
7. Place pan back into oven & bake until it is puffed up & the pudding dries (15 – 20 minutes)