

Yorkshire Pudding

Ingredients

4 Eggs
1 c Flour (plus 2 teaspoons)
3/4 c Whole Milk
1/2 t Salt
1 T Water (plus 2 teaspoons)
1/2 c Vegetable Oil

Instructions

1. Combine eggs, flour, milk, water, and salt in a medium bowl and whisk until a smooth batter is formed. Refrigerate batter overnight or for up to 3 days. Remove from refrigerator while you preheat the oven.
2. Adjust oven rack to center position and preheat oven to 450°F. Divide oil evenly between one 12-well standard muffin tin. Preheat in the oven until the oil is smoking hot, about 10 minutes.
3. Take the pan out and divide the batter evenly between every well. The wells should be filled between 1/2 and 3/4 of the way. Immediately return to oven. Bake until the Yorkshire puddings have just about quadrupled in volume, are deep brown all over, crisp to the touch, and sound hollow when tapped about 12-15 minutes.

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4. Serve immediately, or cool completely, transfer to a zipper-lock freezer bag, and freeze for up to 3 months. Reheat in a hot toaster oven before serving.