

The Best Yorkshire Puddings Recipe

J. KENJI LÓPEZ-ALT

These Yorkshire puddings are designed to rise tall and light with a crisp shell and a lightly chewy center. You want to take more control over how the puddings come out? Read up on [the science of Yorkshire puddings](https://www.seriouseats.com/2015/12/food-lab-yorkshire-pudding-popover-best-method-science.html) (<https://www.seriouseats.com/2015/12/food-lab-yorkshire-pudding-popover-best-method-science.html>), to learn about the finer points of the process.



Why It Works

- Resting the batter overnight is key for developing better flavor.
- Forget about cold batter: letting it rest at room temperature helps it rise taller as it bakes.
- A combination of milk and water gives the Yorkshire puddings extra rise and crispness.

YIELD: Makes 2 skillet-sized, 8 popover-sized, 12 muffin-sized, or 24 mini muffin-sized puddings

ACTIVE TIME: 5 minutes **TOTAL TIME:** 1 hour, or up to 3 days

Ingredients

4 large eggs (200g; 7 ounces)

150g all-purpose flour (5.25 ounces; about 1 cup plus 2 teaspoons)

175g whole milk (6 ounces; 3/4 cup) (see note)

25g water (.85 ounces; 1 tablespoon plus 2 teaspoons) (see note)

2g kosher salt (about 1/2 teaspoon)

100ml beef drippings, lard, shortening, or vegetable oil (about 1/2 cup)

Directions

1. Combine eggs, flour, milk, water, and salt in a medium bowl and whisk until a smooth batter is formed. Let batter rest at room temperature for at least 30 minutes. Alternatively, for best results, transfer to an airtight container and 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 (230°C). Divide drippings (or other fat) evenly between two 8-inch cast iron or oven-safe non-stick skillets, two 6-well popover tins (see note), one 12-well standard muffin tin, or one 24-well mini muffin tin. Preheat in the oven until the fat is smoking hot, about 10 minutes.
3. Transfer the pans or tins to a heat-proof surface (such as an aluminum baking sheet on your stovetop), and divide the batter evenly between every well (or between the two pans if using pans). The wells should be filled between 1/2 and 3/4 of the way (if using pans, they should be filled about 1/4 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. Smaller ones will take about 15 minutes, popover- or skillet-sized ones will take around 25 minutes.

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.
-

Special Equipment

Popover pan or muffin tin (optional)

Notes

The Yorkshire puddings come out best when the batter has been rested for at least one night, however they can be cooked immediately after forming the batter if time requires it. Form the batter as directed in step 1 and immediately proceed to step 2 without refrigerating it. The quantity of batter doesn't divide easily into standard 6-well popover pans, but you can scale up the recipe by 50% in order to make a full 12 popovers instead of 8. If using skim or low-fat milk, omit the water and increase amount of milk to 200g (7 ounces; 1 cup minus 2 tablespoons).