

Yorkshire Pudding

Servings: 8

Calories: ~228/serving

Time: 1h45m

Ingredients

- 1.5 cups all-purpose flour
 - 3/4 tsp salt
 - 3/4 cup whole milk, room temp
 - 3 eggs, room temp
 - 3/4 cup water
 - 1/4 cup bacon drippings
 - 1/4 cup butter
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Instructions:

- Preheat oven to 400F
- Mix flour and salt together
- Make a well in the flour, add milk and whisk
- Add eggs into batter and water and mix until batter is frothy
- Set aside for an hour
- Put drippings into 9x12 baking dish and put in oven, remove when drippings are sizzling
- Once drippings are sizzling, pour batter into pan and bake for 30 minutes

Source: AllRecipes

Made on: 2018/12/21