

Yorkshire pudding (2-3 portions; 30-50min)

From https://www.bbc.co.uk/food/recipes/yorkshire_pudding_69240

For 6 individual/side puddings

6-cup baking tray

6-8 tsp olive oil (adjust as needed)

50g plain flour (if making with gluten-free flour leave the mixture in the fridge overnight)

2 medium eggs

pinch of salt

110ml milk

Preheat the oven to 215C. Pour 1-2mm of olive oil in the bottom of each tray cup and place in the middle of the oven to heat (make sure there is enough space between shelves/oven top for the puddings to rise).

Put all the ingredients in a jug and mix well with an electric whisk or blender.

Carefully pour the mixture into the hot oil in the baking cups and cook for 20-25min.

For 2 large/meal puddings

5 dessert spoons olive oil (adjust as needed)

1 baking tin

100g plain flour

4 small or 3 medium eggs

some salt

230ml milk

Preheat the oven to 215C. Line the tin with foil and fold a raised divider into the middle.

Pour 1mm of olive oil in the bottom of the tray and place in the middle of the oven to heat (make sure there is enough space between shelves/oven top for the pudding to rise).

Put all the ingredients in a large jug or mixing bowl and mix well with an electric whisk or blender.

Carefully pour the mixture into the hot oil in the tin and cook for 35-40min.

Good filled with cottage pie mixture or sausage & mash.