

Yorkshire Pudding

Ingredients

- 100 g plain flour
- 1 egg
- 1 teaspoon mustard
- 300 ml milk
- Salt and Pepper
- Vegetable oil - for baking tin



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Yorkshire Pudding

Method

1. Pre-heat oven to 230°C
2. Put the flour in a bowl, make a hollow in the centre, and add the egg.
3. Gradually whisk in the milk and mustard, until the mixture is like cream.
4. Add salt and pepper.
5. Heat oil in a 12-cup muffin tin, until it is VERY hot.
6. Pour batter into the tin and bake for 20 minutes.





Toad in the Hole

Ingredients

1. As Yorkshire Pudding
2. 8 Large Sausages
3. Vegetable Oil

Method

1. Pre-Heat oven to 220°C.
2. Place sausages in oiled tin and cook for 10 minutes.
3. Pour batter around sausages and cook for 30 minutes.

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Kingston upon Hull

East Yorkshire

Kingston Upon Hull – East Yorkshire

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