



## Yorkshire Puddings

Three and a half ounces of plain flour  
100 mls of milk  
2 Eggs  
Pinch of salt

Beat the ingredients to a smooth batter with a whisk.

Put a little dripping into each of a twelve brownie tin compartments, and place this in the top of the oven at mark 7. If the potatoes are in the oven, replace them on the next available shelf down.

After about ten minutes remove the brownie tin from the oven, and pour the batter equally into the twelve compartments.

Return immediately to the oven, and cook for 20 to 25 minutes undisturbed. Serve immediately.

Any left over may be bagged and kept in the freezer until required



This recipe has been brought to you by The Cream Of Tartar Company Limited

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