

Yorkshire puddings

Ingredients

80g plain flour

Oil

1 egg

Milk

Butter

Salt and pepper

Method

1. Pre-heat your oven to 220c or gas 6.
2. Weigh out the flour and put it into a bowl.
3. Add oil into 6 holes in the middle of the baking tray and put it in the oven.
4. Add the egg, salt and pepper and milk until it measures 150ml.
5. Mix well.
6. Pour into the flour and mix well.
7. Add the mixture into the measuring jug.
8. Pour the batter on top until it is $\frac{3}{4}$ filled.
9. Put it in the oven and let them cook for 20 minutes.