

Yorkshire Pudding

Makes approximately 12 small puddings.

1 Cup	Milk
1 Cup	Flour
2	Eggs
$\frac{1}{2}$ tsp.	Salt

1. Preheat oven to 400 F.
2. Beat milk and flour together until lump-free. Add eggs one at a time, beating thoroughly. Add salt.
3. Place a dot of butter (shortening, oil, etc. can be substituted) in each of the muffin pans. Place in oven to melt and brown slightly. Remove, pour batter into each muffin pan.
4. Bake in oven for approx. 20 minutes or until puffed and golden.