

# Yorkshire Pudding



Recipe courtesy of Tyler Florence

Show: How to Boil Water Episode: Christmas Made Easy



Level: Easy

Total: 30 min

Prep: 10 min

Cook: 20 min

Yield: 6 servings

## Ingredients:

3/4 cup all-purpose flour

1/2 teaspoon salt

3 eggs

3/4 cup milk

1/2 cup pan drippings from roast prime rib of beef

## Directions:

- 1 Preheat the oven to 450 degrees F.
- 2 Sift together the flour and salt in a bowl. In another bowl, beat together the eggs and milk until light and foamy. Stir in the dry ingredients just until incorporated. Pour the drippings into a 9-inch pie pan, cast iron skillet, or square baking dish. Put the pan in oven and get the drippings smoking hot. Carefully take the pan out of the oven and pour in the batter. Put the pan back in oven and cook until puffed and dry, 15 to 20 minutes.

