- Prep Time: 10 minutes
- Resting Time: 30 minutes (minimum) to 24 hours (ideal)
- Cook Time: 20–25 minutes
- Total Time: 1 hour
- Yield: 12 standard puddings (or 6 large ones)
- Cuisine: British
- Course: Side Dish

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Ingredients

For the Batter:

- 140g (1 cup) all-purpose flour (or plain flour)
- 4 large eggs (room temperature)

- 200ml (¾ cup + 1 tbsp) whole milk
- 2 tbsp beef dripping, lard, or vegetable oil (for the tin)
- Pinch of salt
- Freshly ground black pepper (optional)

Equipment:

- 12-hole muffin tin or Yorkshire pudding tin
- Large mixing bowl
- Whisk
- Measuring jug

Instructions: The Step-by-Step Method

Phase 1: The Batter (Low Intensity)

The key to a good Yorkshire Pudding is a smooth, lump-free batter. Do not over-whisk; you want to incorporate air, but you don't want to develop the gluten too much.

1. Sift the Dry Ingredients: In a large bowl, sift the flour with a generous pinch of salt. If using pepper, add it now. Create a well in the center.
2. Whisk the Eggs: Crack the eggs into the well and begin whisking, gradually drawing the flour in from the sides.
3. Add the Milk: Slowly pour in the milk while whisking continuously. Continue whisking until

the batter is completely smooth and resembles heavy cream.

4. Rest the Batter: Cover the bowl with plastic wrap and let it rest. This is crucial. Resting allows the flour to hydrate and the gluten to relax, resulting in a better rise.
    - *Time:* 30 minutes at room temperature.
    - *Pro Tip:* For the best results, make the batter the night before and refrigerate it. Bring it to room temperature before cooking.

Phase 2: The Pre-Heat (High Intensity)

This is the most critical step. The fat must be smoking hot before the batter enters the tin. If the fat isn't hot enough, the puddings will not rise.

1. Prepare the Oven: Preheat your oven to 230°C (450°F) or 220°C (425°F) for fan-assisted ovens.
2. Heat the Fat: Place your muffin tin on the top shelf of the oven. Add about 1 teaspoon of beef dripping or oil to each hole.
3. The Smoke Test: Leave the tin in the oven for 10–15 minutes. The fat should be shimmering and almost smoking. Intensity: High. Do not open the oven door during this time.

Phase 3: The Bake (High Intensity)

Speed is of the essence here. You want to get the batter into the hot fat and back into the oven as quickly as possible so the oven temperature doesn't drop.

1. Pour the Batter: Remove the tin from the oven. Working quickly and carefully, pour the batter into the hot fat. Fill each hole about halfway to two-thirds full. You should hear a sizzle as the batter hits the fat.

2. The Initial Blast: Return the tin to the oven immediately. Bake for 10–12 minutes without opening the door. Intensity: High. This initial high heat is what creates the “popover” effect.

3. The Golden Finish: After 12 minutes, reduce the heat to 190°C (375°F) and continue baking for another 10–15 minutes until the puddings are puffed up, golden brown, and crispy on the edges. Intensity: Medium-High.

4. Do Not Peek: Resist the urge to open the oven door during the first 15 minutes. A draft of cool air can cause the puddings to collapse.

Phase 4: Serving (Low Intensity)

1. Remove: Take the tin out of the oven. The puddings should be tall and hollow.

2. Serve Immediately: Yorkshire Puddings wait for no one. Serve them immediately with your roast dinner and gravy.

Recipe Notes & Troubleshooting

- The “Intensity” Guide: In this recipe, “Intensity” refers to the heat level and the speed required. The pre-heat and the initial bake require high intensity (hot oven, fast action). The mixing and serving are low intensity.

- Why did they collapse? Usually, this is due to opening the oven door too early or not having the fat hot enough.

- Why are they flat? The batter may be too thin (add a little flour) or the oven temperature was too low.

- The “Last” of the Recipe: This phrase often refers to the final resting stage or the storage instructions. Yorkshire Puddings are best eaten fresh. If you have leftovers, store them in an airtight container at room temperature for up to 2 days. Reheat them in a hot oven

for 3-5 minutes to regain crispness. Do not microwave them, as they will become rubbery.

Nutrition Information

Values are per serving (1 Yorkshire Pudding) and are approximate.

- Calories: 110 kcal
- Total Fat: 6g (Saturated Fat: 2.5g)
- Cholesterol: 65mg
- Sodium: 45mg
- Total Carbohydrates: 9g (Dietary Fiber: 0.3g, Sugars: 1g)
- Protein: 4g