

Yorkshire Pudding Donna Style

Worth the effort!!

2	Cups	All purpose-flour	4	large	Eggs
1	tsp	Salt	24	1/2"	Cubes of
2	Cups	Whole Milk			Tenderflake Lard



- 1 Let milk and eggs (in shell) sit on the counter for 3-4 hours before starting. They need to be room temperature.
- 2 Pre heat oven to 450 degrees
- 3 Whisk eggs in a bowl, add milk and whisk, add flour and salt and continue whisking until thoroughly blended.
- 4 Put Tenderflake cubes in each muffin tin and put in the oven. You need to leave them in for about 5 min until they start to smoke. Don't wimp out on this part, it is crucial.
- 5 Remove from oven and scoop approx just under 1/4 of a cup into each muffin cup. Get them back in the oven as fast as you can.
- 6 Cook at 450 degrees until they start to rise (about 10 min) then reduce heat to 375 degrees and continue til they are golden brown. Roughly another 10-15 minutes. Enjoy!!!

Servings: 24

Cooking Times

Preparation Time: 10 minutes

Cooking Time: 25 minutes

Degree of Difficulty

Degree of Difficulty: Moderately difficult

Source

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Source: Out of My Head!

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