

Amanda's Yorkshire Pudding Recipe

Ingredients:

- 1 egg or egg alternative
- 1/2 cup milk or milk alternative
- 1/4 teaspoon salt
- 1/3 cup all-purpose flour
- 1 tablespoon water
- Vegetable oil

Directions:

- In a medium bowl, beat the egg. Add half of the milk and whisk to combine. Add the flour and salt, mixing well. Gradually whisk in the remaining milk until a smooth batter forms.
- Cover the bowl and let it sit at room temperature for at least 1 hour (Mum has instructed me to emphasize the importance of this step).
- Just before baking, gently fold the water into the batter. Preheat oven to 400-425°F (200-220°C).
- Add a small amount of vegetable oil to each cup of a muffin tin and place in the oven until the oil is sizzling hot.
- Carefully remove the hot muffin tin from the oven. Pour the batter into a small jug or pitcher for easier pouring. Fill each muffin cup evenly with batter.
- Bake for 10-15 minutes, or until the puddings are well risen and a deep golden colour.
- Note: traditional Yorkshire puddings will form a bowl shape on their own, but plant-based Yorkshires form more of a muffin shape. You can still get the bowl effect by scooping out some batter with a spoon around halfway through baking.

Serve plain so that your guests can smother their Yorkshires in as little or as much (probably much) gravy as they wish. I like [this recipe](#) for a rich, meatless gravy.