

YORKSHIRE PUDDINGS

Equipment needed –

Large bowl, measuring cups, measuring spoon, balloon whisk, 3 muffin tins, pastry brush, small bowl, measuring jugs and 3 serving platters.

Ingredients from the Garden –

- 8 eggs

Ingredients from the Pantry –

- 2 cups of canola oil
- 3 cups of plain flour
- 2 teaspoons of salt
- 1200 ml of milk

What to do –

1. Preheat the oven to 200°C. Measure out 2 cups of canola oil and set aside.
2. From your 2 cups of canola oil. Measure out 4 tablespoons of canola oil and place in a small bowl. Using a pastry brush, coat the insides of the muffin tins well with canola oil. Place the muffin tins in a preheated oven for 5 minutes or until the oil is hot.
3. Meanwhile measure out 3 cups of flour into a large bowl and add 2 teaspoons of salt.
4. Add the eggs and whisk well until combined.
5. Measure out the milk into a large jug. Gradually add the milk in a thin steady stream and whisk until smooth.
6. Transfer the batter mixture into a measuring jug, then carefully pour the batter among the hot muffin pans.
7. Bake in the oven for 20 minutes or until puffed and golden brown.

Serves –

- 28 students.