

A Recipe From *tikkido*

Yorkshire Pudding

<https://tikkido.com/blog/yorkshire-pudding-recipe>

Ingredients:

- 4 eggs, beaten
- 2 cups flour
- 2 cups milk
- 1 teaspoon salt
- 1 stick (8T) butter

Instructions:

1. Preheat the oven to 425 degrees Fahrenheit. While the oven is coming to temperature, put the stick of butter in a 9x13 pan and place the pan in the oven. Let the butter melt and brown--but watch it carefully, so that it doesn't burn! You just want that fabulous browned butter flavor.
2. In the meantime (or earlier in the day--some recipes call for several hours for the batter to rest, but I've always had luck doing it at the last minute), combine the eggs, flour, milk, and salt in a bowl. Combine with a whisk until incorporated. There will still be some lumps, but that's fine.
3. Pour batter in the browned butter. Bake for 25 minutes.

