

TheRecipeWorks - Seasoned Yorkshire Pudding

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Serves: 4

2 tbsps cooking oil.

1 cup milk.

1 cup plain flour.

1 tsp salt.

1 Onion, finely chopped.

1 tbsp of dried sage.

Heat oil in muffin tray or deep sided baking tray. The hotter the oil gets the better.

Mix flour, milk, eggs and salt together to a batter mix.

Add finely chopped onion and dried sage.

Add to muffin or baking tray and cook for 20-30 minutes, until risen. Serve from muffin tray or cut in to squares from baking tray.