

# Yorkshire Pudding

*Ingredients:*

*3 eggs*

*¼ teaspoon salt*

*1 cup milk*

*½ cup flour*

Beat all ingredients together until bubbly (use an egg beater): eggs first, then milk, then flour & salt. Let stand while roast finishes cooking. Re-beat slightly before pouring into very hot roasting pan.

After roast beef is removed from baking pan, pour drippings off leaving just enough to cover the bottom of the pan. Heat pan until it is smoking. Pour in the mixture until ½" deep (9x13" pan). Bake at 425° for 14-20 minutes (**don't peak unless you have a glass door to look through**). If you smell it, it's probably done.