



Yorkshire Puddings

No Yorkshire foodie website could be taken seriously if it didn't mention Yorkshire Pudding at some point, and this one is no exception! Yorkshire Apple Cider Vinegar in the batter recipe, gives your puddings the "X" factor



Yorkshire ACV Puddings

140g plain flour
4 eggs
180ml milk
10 ml water
10ml Yorkshire Apple Cider Vinegar
Pinch salt
Beef dripping for pudding tins

Method:

Weigh out flour and mix all wet ingredients together. Whisk the eggs in the milk mixture. Make a well in the flour and slowly add the liquid, to form a medium batter. Allow to stand, covered, for at least 30 minutes. Heat the dripping in the pudding tins until sizzling hot. Add the batter mix, and return to the oven 220 C for 20 minutes.