



talk like
Shakespeare!

powered by
Chicago Shakespeare Theater

Yorkshire Pudding

“For revenged I will be,
as sure as his guts are made of puddings.”
–*The Merry Wives of Windsor*

Traditional Yorkshire Puddings are not pudding in the modern sense. The batter resembles pancake batter which puffs up in the process of cooking. Usually eaten with gravy from a roast or turkey, they can also be enjoyed as a breakfast treat with syrup or jam.

Ingredients:

1/2 cup of bacon dripping (or butter)
1 cup milk
2 egg, well-beaten
1 cup sifted all-purpose flour
1/4 teaspoon salt

Procedure:

1. Preheat oven to 450° F
2. Combine well-beaten egg and milk; beat until light. Gradually beat in sifted flour and salt.
3. Divide the bacon dripping up between 6 large muffin tins.
4. Heat pan with drippings in oven, make sure you watch pan as it will start to smoke!
5. Pour batter into hot pan
6. Bake in hot oven until done – about 45 minutes. The trick to getting the puddings to rise is the hot fat and the hot oven. Don't keep opening the oven to check.
7. Directly out of the oven, poke a hole in the puddings with a knife to let the steam out.
8. Enjoy!