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# Joy of Cooking Yorkshire Pudding

Servings: 6



\*\*\*\*All ingredients must be at room temperature.

*Joy of Cooking Standing Rib Roast: Remove roast from the refrigerator at least 3 hours prior to cooking. Preheat oven to 550°. Place the roast, fat side up, on a rack in a pan in the 550° oven. Reduce the heat immediately to 350° and cook 18-20 minutes to the pound for medium rare.*

**7/8 cup flour**  
**1/2 tsp. salt**  
**1/2 cup milk**  
**2 eggs**  
**1/2 cup water**

Preheat oven to 400 degrees.

Sift together the flour and salt into a bowl. Make a well in the center of the flour mixture and pour in the milk. Stir the milk into the flour and beat the eggs until they are fluffy. Beat the eggs into the batter and add the water into the milk and beat until fluffy.

Beat the batter well until large bubbles rise to the surface. You may permit this to stand covered and refrigerated for 1 hour and then beat again. Pour the batter into the drippings of the standing rib. The total batter and drippings should be about 5/8 inch high.

Bake the pudding about 20 minutes. Reduce the heat to 350 degrees and bake it 10 to 15 minutes longer.

## **Yorkshire Pudding**

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*Per Serving (excluding unknown items): 104 Calories; 3g Fat (22.4% calories from fat); 5g Protein; 15g Carbohydrate; 1g Dietary Fiber; 73mg Cholesterol; 212mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 1/2 Fat.*