

**Inspirational Yorkshire Puddings!**

4 eggs  
240g plain flour  
Milk to mix (no more than a pint)  
Salt to taste

Fillings;  
Horseradish  
Mushroom and cheese  
Watercress and sundried tomato  
Parmesan and garlic  
Red onion and rosemary  
Chilli and feta  
Raspberries and lemon curd  
Double cream and chocolate  
Any other that you fancy

Heat the oven to hot (200 degrees or more)

Put the flour in the classic batter bowl and add the eggs, beat to smooth using stainless whisk and adding the milk a little a time. Continue to add milk until you have the same consistency as double cream, season with salt.

Spritz the 12 cup stoneware muffin pan using kitchen spritzer and share out the batter between the wells. Add the filling of your choice (if you have chosen a cooked filling)

Bake on top shelf for 20-25 mins depending on your oven.

If using cold fillings, ie cream or lemon curd etc, pipe in using easy accent decorator

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