

## GLORIOUS YORKIES

Up there with freshly baked bread, perfect pizza and a sausage roll – proper Yorkshire Puddings are one of the holy grails of gluten free cooking and eating. Luckily, they really aren't that hard to achieve at home, honestly! And, if you have a yorkie master in the family they will already have the main principles down pat.

This recipe also works for making Yorkshire puddings in the more traditional 4-hole trays, or even better yet – double it and make some large individual ones to serve as a starter or twist into a toad-in-the-hole!

Prep Time **10 minutes**

Cook Time **30 minutes**

### **Ingredients**

50g Plain Gluten Free Flour

50g Cornflour

¼ teaspoon Xanthan gum

¾ teaspoon Salt

¼ teaspoon White Pepper

3 Large Eggs

150g Milk

Vegetable or Olive Oil, for greasing

### **Method**

1. To begin, add the flours, xanthan gum and seasoning to a large jug and whisk together well.
2. In a separate jug whisk together the eggs and milk until fully combined and then pour onto the dry mix. Whisk until you have a smooth batter with no lumps and no dry flour remaining at the bottom of the jug - you might need to use a spoon to help you with this.
3. Now rest the batter, which will be consistency of single cream, in the fridge for at least 30 minutes before using.
4. About 30 minutes before you want the Yorkshire puds ready, preheat your oven to 220c / gas 7. Then, add 1 teaspoon of oil into each hole of a 12-hole muffin tin.
5. Once the oven is up to temperature pop the muffin tin in and allow the oil to heat for a good 10 minutes or so, until smoking hot.
6. Take the batter from the fridge and give it another light whisk and then working quickly, pour the batter evenly into the holes of the muffin tin and return to the oven – being sure not to bang the door!
7. Bake the yorkies for 15-20 minutes until risen, fluffy and golden.
8. Allow to cool slightly before serving with your favourite roast - and lashings of gravy of course.

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