



## YORKSHIRE PUDDING

7/8	Cup Flour
1/2	Teaspoon Salt
1/2	Cup Milk
1/2	Cup Water
2	Eggs
1/4	Cup Butter

## DIRECTIONS

1. Stir together salt and flour in a mixing bowl.
2. Make a well in the center and pour in the milk and water.
3. Beat until fluffy then add the eggs.
4. Continue to beat until large bubbles rise to the surface.
5. Let stand covered and refrigerated for at least 1 hour.
6. Beat until fluffy again.
7. Preheat oven to 400 degrees.
8. Melt 1/4 Cup butter in oven safe baking pan.
9. Pour pudding mixture over hot butter.
10. Bake for 20 minutes.
11. Reduce the heat to 350 degrees and bake 10 to 15 minutes longer.