



Yorkshire Pudding

This version is from Fanny Merritt Farmer's The Original Boston Cooking-School Cook Book.

1 cup milk
1 cup flour
2 eggs
1/4 tsp salt

Mix salt and flour, and add milk gradually to form a smooth paste; then add eggs beaten until very light. Cover bottom of hot pan with some of beef fat tried out from roast, pour mixture in pan one-half inch deep. Bake twenty minutes in hot oven, basting after well risen, with some of the fat from the pan in which meat is roasting. Cut in squares for serving. Bake, if preferred, in greased, hissing hot iron gem pans.