

SIDE DISH

Yorkshire Pudding

5 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	12	\$0.39	91 kcal

Yorkshire Pudding is a side dish that serves 12. One portion of this dish contains around 5g of protein, 2g of fat, and a total of 91 calories. For 39 cents per serving, this recipe covers 5% of your daily requirements of vitamins and minerals. 1 person has made this recipe and would make it again.

Ingredients

☐ 3 large eggs, beaten	☐ 6 tablespoons roast pan drippings
☐ 1½ cups all-purpose flour	☐ ¾ cup milk
☐ ¾ teaspoon salt	☐ ¾ cup water

EQUIPMENT Frying pan, Oven, Whisk, Muffin liners

Method

- 1 Whisk together first 5 ingredients until smooth. Cover and chill 30 minutes.
- 2 Spoon 1/2 tablespoon pan drippings into each of 12 popover or muffin cups, and tilt to coat.
- 3 Bake at 425 for 5 minutes. Quickly pour cold batter into hot pan; do not stir.
- 4 Bake for 15 minutes; reduce oven temperature to 350, and bake an additional 15 minutes or until golden.
- 5 *Note: If pan drippings are not sufficient, supplement with olive oil.

Nutrition per serving

91
KCAL

5 g
PROTEIN

2 g
FAT

13 g
CARBS

Saturated Fat	0.8 g · 5% of daily needs
Fibre	0.4 g · 2% of daily needs
Sugar	0.8 g · 1% of daily needs
Sodium	173 mg · 8% of daily needs
Cholesterol	48.3 mg · 16% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/yorkshire-pudding-148159