



Yorkshire Puddings

Makes 12

Prep Time: 5 minutes

Cooking Time: 15-20 mins

Ingredients:

- 115g self raising flour
- Pinch salt (fine)
- 280 ml nut milk (I have used soy and oat milk & both worked fine)
- 60ml aquafaba whisked until bubbly
- 12 tsp coconut oil for your muffin tin

Method:

1. Preheat the oven to 220 degrees
2. Put 1tsp oil in each muffin hole and place in oven to heat up
3. Meanwhile mix flour and salt together thoroughly
4. Add whisked aquafaba and nut milk to flour and salt
5. For ease pour mixture into a pouring jug
6. Once oil has heated in the oven pour in your mixture which should sizzle.
7. I find that pulling the oven rack out and doing this whilst the tray is still in the oven is quickest so that you do not lose the heat of the oil or the oven
8. Cook for 20 mins
9. Do not open the oven whilst cooking as they will collapse!

Tip:

Hot oven and hot oil create great Yorkshire puddings!