

# YORKSHIRE PUDDINGS

## Ingredients

260g self-raising flour  
1 1/2 tsp baking powder  
1 tsp salt  
480g soya milk (or similar)  
Vegetable oil

## Method

Preheat oven to 210C/gas 6. Pour about 2 tsp oil into each hole in a 12-hole muffin tin.

Mix the flour, baking powder and salt together well in a large mixing bowl.

Add the milk to the bowl, whisk together until smooth, then pour into a jug.

Now heat the tin in the oven for 5 mins, then remove the tray and quickly fill each hole with batter.

Carefully put the tray back into oven for 16 mins, or until the puddings are golden brown and nicely risen.