**Yorkshire Pudding**

**Ingredients**

**¾ cup all-purpose flour**

**½ tsp salt**

**3 eggs**

**¾ cup milk**

**½ cup lard**

**For Serving (optional):**

**Roasted beef**

**Roasted potatoes**

**Boiled carrots**

**Boiled peas**

**Directions**

**Preheat the oven to 450F. Sift together the flour and salt in a**

**bowl. In another bowl, beat together the eggs and milk until**

**light and foamy. Mix eggs mixture in the flour just until**

**incorporated. Put teaspoon lard into muffin tin. Place muffin**

**tin in the oven for 5 minutes, or until the lard is very hot and**

**smoking. Carefully take the muffin tin out of the oven pour**

**the batter evenly into the muffin tin, put the muffin tin back**

**in oven and cook for 15 to 20 minutes, until puffy and golden**

**brown. Remove it from the oven and serve with**

**roasted beef, roasted potatoes boiled carrots and peas.**