

Louise's Yorkshire Pudding

Ingredients

- $\frac{3}{4}$ cup flour
- $\frac{1}{4}$ tsp salt
- 1 cup milk
- 2 eggs

Instructions

- Beat ingredients in a bowl and put in refrigerator while roast is cooking
- Preheat oven to 400 degrees
- Melt suet in muffin tins (about 1 tablespoon each) in oven
- Add pudding batter to tins and cook for about 20 minutes