

BC EGGNOG YORKSHIRE PUDDING



Yields:

12 Yorkshire Puddings

INGREDIENTS

¾ cup	Canola Oil	180 ml
1 ¼ cup	All Purpose Flour	300 ml
½ tsp	Salt	3 ml
½ tsp	Ground Black Pepper	3 ml
1 tsp	Nutmeg	5 ml
½ tsp	Cinnamon	3 ml
2 cups	BC Eggnog	500 ml
4	Large BC Eggs	4



DIRECTIONS

1. Preheat oven to 400 F (200 C).
2. Place a 12-muffin tin onto an oversized, parchment-lined baking tray.
3. Fill the 12-muffin tray with 1 tbsp (15 ml) of canola oil in each muffin slot.
4. Place the muffin tin and tray in the oven for 20 minutes to get very hot.
5. Meanwhile, sift flour, salt, pepper, nutmeg, and cinnamon into a large mixing bowl.
6. Add the BC Eggnog and whisk until combined (a few lumps here is fine).
7. Add the BC Eggs and whisk to combine.
8. Carefully remove the baking tray with the muffin tin from the oven.
9. Gently pour batter in each muffin cup until oil is just below the top.
10. Carefully place the tray back into the oven.
11. Bake for 18-20 minutes or until a dark, golden brown colour.
12. BC Eggnog Yorkshire Puddings can be served immediately or reheated for later.