

# YORKSHIRE PUDDINGS

## A RECIPE BY REBECCA SCOTT

This recipe makes a large Yorkshire Pudding but could easily be poured into separate compartments in a cupcake baking tin. This recipe comes from Kathy Heyworth in the USA and was passed down by her grandmother, Rebecca Scott, who can be seen below around 1904 in the doorway of 22 Outram Street. More recipes from the **A TASTE OF HOUGHTON** series can be found on the **HH** website.

### INGREDIENTS

Milk x 1 cup  
Flour x 1 cup  
Salt x ½ tsp  
Eggs x 2  
Milk x ½ pint  
Beef dripping x ¼ cup

### METHOD

1. Pre-heat the oven at 400. Pour beef drippings into a baking pan (11x7x1½ inches) and put in oven keeping the drippings hot.
2. In a separate bowl beat the two eggs and add the milk and salt. Sift the flour in.
3. Mix well and ensure there are no lumps.
4. Pour into the baking pan and cook in the oven for 30 – 40 minutes.
5. Enjoy your puddings knowing that a little bit of Britain is being enjoyed by many in the USA thanks to an old Houghtonian, Rebecca Scott!



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