

Yorkshire Pudding with Cheddar Cheese & Chives

Ingredients:

1 cup whole milk
1 tbs. oil
2 large eggs
1 cup all purpose flour
1 tsp. salt
1-1/2 oz. grated cheddar cheese (1/3 cup)
1 tbs. chives, chopped

Preparation:

Grease muffin tins thoroughly.

Blend milk, oil and eggs together until well mixed. Add flour, salt and chives and blend until there are no lumps. However, do not over-mix.

Fill muffin tins three-quarters full of batter. Sprinkle the cheese on top of batter.

Place in cold oven and turn on to 450°. Bake for 25 minutes until popovers are puffed and lightly browned. Reduce heat to 350° and bake for another 20 minutes until crisp and firm.