

Smith College Yorkshire Pudding

6 Eggs

2 c. All Purpose Flour

4oz. Shortening, melted

2 Cups 2% Milk

1.2 tsp Salt

Break eggs in a mixing bowl. Beat well, add milk and mix well. Add flour and salt, mixing with eggs and milk only until dry ingredients are blended. Batter should not be too smooth for best results. Blend melted shortening into batter. Brush souffle dishes with shortening and divide batter evenly. Bake in 375- degree oven for 35-40 minutes. Serves 16.