



## Air Fryer Yorkshire Puddings

### Description

Follow my Air Fryer Yorkshire Pudding recipe to make PERFECT Yorkshire puddings from scratch in your Air Fryer! Pair with my Air Fryer Roast Beef to enjoy a classic Sunday Roast.

### Duration:

**Prep Time:** 5 minutes

**Cook Time:** 15 minutes

**Resting time:** 30 minutes

**Total Time:** 50 minutes

**Servings:** 12

**Calories:** 98kcal

### Equipment

- silicone muffin tin or see recipe notes

### Ingredients

#### For the batter

- 130g (1 cup) flour , plain / all-purpose flour
- ½ tsp salt
- 3 large eggs
- 240ml (1 cup) milk , semi-skimmed

### To cook

- 3 ½ tbsp vegetable cooking fat (such as Trex) or sunflower oil, as needed

## Instructions

### Make the pudding batter

- Measure the flour into a mixing bowl. Add a pinch of salt and stir to combine. Crack the eggs into the bowl, add a splash of the milk and use a balloon whisk to whisk together.
- Gradually add the remaining milk and mix until you have a smooth batter. Rest the batter for 30 minutes or overnight in the refrigerator.
- Note: If you have an immersion blender you can add all the ingredients into a tall measuring jug and blitz until the batter is smooth.

### Preheat the Air Fryer

- Place a silicone muffin tin (or the ramekins / cake tins) in the air fryer basket. Add half a teaspoon of vegetable baking fat (or sunflower oil) to each. Preheat the air fryer at 200°C (400°F) for 10 minutes.
- Stir the batter well before making the puddings. Working quickly, pour in the batter into the tin, just under halfway up. Air fry for 10 minutes – the puddings will look golden and puffed up on top but still a bit doughy underneath.
- Use tongs to flip them over and cook for another 5 minutes for small puddings and up to 10 minutes for larger ones. The puddings should be golden, puffed, with crisp edges and light as air. If they still feel heavy you can continue cooking them for a little longer.
- Serve immediately with roast beef (or any roast dinner) and plenty of gravy!

## Notes

### Storing and freezing Instructions

- Should you have any leftover puddings (that NEVER happens in my house!) you can keep them in the fridge for a couple of days. They will lose their crispness but fear not – just three minutes in the air fryer at 160°C (320°F) and they will be perfect again!
- Yorkshire puddings freeze brilliantly and can be reheated straight from frozen in the air fryer. Make a batch, cool completely and then spread out on a tray and freeze. Once the puddings are frozen you can store them in a bag or suitable container.
- Pop the frozen puddings in the basket of your fryer. Air fry from frozen for five minutes at 180°C (360°F).

## Nutrition

Calories: 98kcal | Carbohydrates: 9g | Protein: 3g | Fat: 5g | Saturated Fat: 1g | Polyunsaturated Fat: 2g | Monounsaturated Fat: 1g | Trans Fat: 0.03g | Cholesterol: 43 mg | Sodium: 121mg | Potassium: 58mg | Fiber: 0.3g | Sugar: 1g | Vitamin A: 93 IU | Calcium: 33mg | Iron: 1mg

### Category

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### Date

23/11/2024

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