

# Jade's GIANT Yorkies!

First you will need a muffin tin (for large yorkies). Then preheat oven to 230c (yes, that hot, if your oven doesn't go this high, just put it to as high as it will go!) Place a teaspoon of lard or duck fat into each muffin hole (or simple veg oil will do if you don't have lard). Once the oven has come to temperature, put the empty muffin tray in the oven for no less than 20 minutes to get it piping hot.

Now for the batter...An easy recipe to remember (ALL EQUAL AMOUNTS). At home I usually just get a tea mug to measure out my ingredients, but you can use anything that will hold and measure liquids.

- 1 level mug of cracked eggs (yolk and white) poured into mixing bowl
- 1 level mug of milk poured into the same mixing bowl
- 1 level mug of plain flour (hold off, not into that bowl yet)

Slowly pour in your flour and whisk, creating a smooth, lump free batter. Mix mix mix mix. Set mixture aside until muffin tin is piping hot. Place a pinch of salt and white pepper in your Yorkie mix and whisk up - pour mixture into a Pyrex or similar pouring jug.

Reduce oven temp to 200c (DON'T OPEN THE OVEN DOOR). Now, for the crucial part - with a thick tea towel in one hand, and your mixture in the other hand, moving quickly to ensure muffin tin stays hot, open the oven door, pull the muffin tin out and pour the mixture into each hole to about a third of the way up the hole.

The lard/oil should sizzle at this point - (if sizzling doesn't occur, the muffin tin is not hot enough). Close oven door quickly and bake for approximately 20 mins at 200c or until golden brown (this may vary depending on your oven). During this time, the yorkies should rise up nice and high and be a beautiful golden-brown colour.

After 20 minutes, remove your Yorkies from the oven and admire the crisp on the outside, fluffy on the inside, delicious English accompaniment to any roast dinner (or even bangers and mash)!!

For smaller yorkies just use a cupcake tin and reduce the cooking time.

**Enjoy!**