




-  **Preparation:** 15 mins
+ 1 hr resting
- Cooking:** 20–25 mins
-  **Makes:** 12
-  **Difficulty:** easy



Festive Yorkshire pudds

A festive crowd-pleaser that punches well above its weight. Golden and crisp on the outside, light and fluffy within, these generously filled Yorkshire puddings deliver Christmas in a single mouthful. Perfect as a pre-dinner nibble, party canapé or a gloriously fun side dish.

INGREDIENTS

For the Yorkshire puddings:

- 150g plain flour
- ½ tsp salt
- 400ml milk
- 3 eggs
- 2 tbsp olive oil

For the filling:

- 24 pigs in blankets
- 250g camembert, cut into 24 equal pieces
- 100g cranberry sauce
- 12 fresh rosemary sprigs

RECIPE

1. Put the flour and salt into a bowl. Gradually whisk in the milk until smooth, then add the eggs and whisk again until fully combined. Leave the batter to rest for about 1 hour – this helps to create crisp Yorkshires.
2. Arrange the pigs in blankets on a roasting tray, ready to cook alongside the puddings.
3. Preheat the oven to 200°C/180°C fan/gas 6. Add a little olive oil to each part of a 12-hole muffin tin and place it in the oven for around 5 minutes, until the oil is piping hot.
4. Remove the hot tin from the oven and carefully pour the batter into each hole, dividing it evenly. Bake with the pigs in blankets for 15–20 minutes, until the puddings are well risen and golden. At this stage, you can either leave them to cool for later or carry on.
5. Place two pigs in blankets and two pieces of camembert into each pudding. Return to the oven and bake until the cheese is deliciously gooey and the pigs are sizzling – about 3–5 minutes if warm, slightly longer from cold.
6. Finish with a generous spoonful of cranberry sauce and a mini sprig of rosemary.

Serve straight from the oven – preferably with a glass of something fizzy. Merry Christmas! 🎄🥂

