

We are far from Vegan but the Gluten Free element is required. This was a bit of a challenge Sue set herself when one of our friends who has a Vegan husband remarked that he missed Yorkshire Puddings. They're not quite like a traditional Yorkshire, but they are a pretty good alternative.

Some of the flours were tricky to find locally. We used Amazon.

Ingredients:-

75g Gram flour

25g Cornflour

25g Potato Starch

25g Tapioca flou2 ¼ tsp Baking Powder

¼ tsp salt

1/4 tsp Turmeric

1/4 tsp Dijon Mustard

3/4 tsp Cider Vinegar

6 tbsp / 90 ml Aquafaba (The juice from tinned Chick Peas)

360ml Water

Oil for the tray

Method:-

- (1) Add all the flours, Baking Powder and Salt and whisk them together.
- (2) Combine Mustard, Cider Vinegar, Aquafaba & Water and whisk together.
- (3) Pour the liquids into the dry ingredients, whisk together until smooth and bubbly.
- (4) Pour into a jug and rest for 10 minutes.

- (5) Add Oil to muffing tray and heat until smoking hot.
- (6) Fill the tray with the liquid almost to the top and cook for 30/35 minutes at 220c until golden and crispy.

We made two batches one cooked 5 minutes longer (35 minutes) which had a better texture.