



PAPER & FOOD SERVICE, INC.

Blue Cheese Yorkshire Pudding

Ingredients **Yield: 16 Servings**

- 2 c. Flour, AP
- 1 1/2 c. Milk, 2 %
- 3 oz. Crumbled Blue cheese
- 3 tsp. Sugar, granulated
- 1/4 tsp. Salt
- 2 ea. Egg, large
- 2 ea. Egg white, large
- 4 oz. Vegetable Oil
- As needed: Cooking Spray

Preparation Instructions:

1. Preheat oven to 450 degrees. In a mixing bowl combine the flour, milk, blue cheese, sugar, salt, eggs, and egg whites; beat at medium speed on mixer until smooth. Then beat at high speed for 30 seconds; set aside.
2. Coat muffin cups with cooking spray; then add approximately 1/4 oz. of vegetable oil to each muffin cup.
3. Place muffin cups into oven for 3 minutes. Then divide batter evenly among prepared muffin cups.
4. Bake at 450 degrees for 10 minutes, then reduce oven temperature to 350 degrees and bake additional 15 minutes or until golden brown.

Ingredients		Maines Product Code #	Amount	Ingredient Cost
Flour, AP	Gold Medal	381231	2 c.	\$0.46
Milk, 2 %	Crowley	094310	1 1/2 c.	\$0.48
Crumbled Blue cheese	Stella	010082	3 oz.	\$0.78
Sugar, granulated	Domino	380424	3 tsp.	\$0.05
Salt	Cargill	340620	1/4 tsp.	\$0.04
Egg, large	Esbenshade	092163	2 ea.	\$0.32
Egg white, large	Esbenshade	092163	2 ea.	\$0.32
Vegetable Oil	Gem	370830	4 oz.	\$0.28
Cooking Spray	Everlight	379131	As needed	\$0.04

Recipe Cost	\$2.77
Portion Cost	\$0.17