



**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 flour 2 ¼ tsp Baking Powder

¼ tsp salt

¼ tsp Turmeric

¼ tsp Dijon Mustard

¾ 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.**