

Toad in the Hole

Ingredients

Batter

100g (4oz) plain flour

pinch of salt

1 egg

½ pint milk

plus

2tbsp oil

sausages

- vegetarian if desired



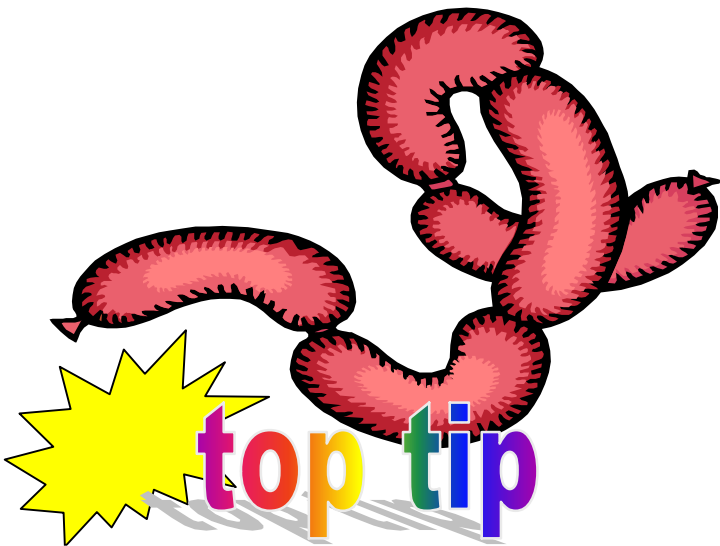
Method

- pre heat oven to 220 degrees

- place sausages in baking tin with oil

- put sausages into the oven to start cooking whilst making the batter

- when the batter is mixed pour it over the sausages and return the tin to oven to cook until golden brown (approximately 30-40 minutes)



Serve your Toad in the Hole with traditional or vegetarian gravy, or for a very simple meal serve with baked beans or mushy peas.

