

## Toad in the hole

### Ingredients

4 sausages

### For the batter

70g plain flour

Pinch of salt

2 eggs

150ml semi-skimmed milk

### Method

1. Heat oven to 220C/200C fan/gas 7.
2. Make up the batter mix. Tip the flour into a bowl with the salt, make a well in the middle and crack both eggs into it. Use a balloon whisk to mix it together, then slowly add the milk, whisking all the time. Set aside for at least 30 minutes, preferably overnight.
3. Put the sausages in a 20 x 30cm roasting tin with the oil, then bake for 15 minutes until browned.
4. Carefully remove the sausages from the oven – be careful because the fat will be sizzling hot.
5. Pour in the batter mix, transfer to the top shelf of the oven, then cook for 25-30 minutes, until risen and golden.

*Serve with caramelised onion gravy, mashed potato and steamed vegetables.*

### **Helpful hints and tips:**

Rest the batter before using

Make sure the fat is nice and hot before pouring the batter on top of the sausages.

Do NOT open the oven door whilst it is cooking – steam is the raising agent!

Ensure the toad in the hole is browned before taking it out of the oven or it will collapse (sink) when cool.

**Adaptations:** Wrap the sausages in bacon before roasting, add broccoli or onions in to the toad in the hole, add mustard and/ or herbs (thyme/rosemary) to the batter for extra flavour.



