

Toad in the hole

Ingredients

50g plain flour
75ml milk
1 egg
2 sausages
1 teaspoon oil

Notes

- **Don't forget your aprons!**
- **Check allergies of consumer before serving.**



Method

- Preheat oven to 200 C
- Place your sausages and a teaspoon of oil in the bottom of your silver tray.
- Put your dish on a baking tray and bake the sausages in the oven for 10 minutes.
- Whilst the sausages are cooking, put the flour in the bottom of a measuring jug.
- Crack in the egg and whisk with the flour to form a paste.
- Slowly pour in the milk a little at a time, whisking constantly.
- After 10 minutes, remove the sausages from the oven and pour over the batter.
- Put back in the oven and bake for 25-30 minutes until golden and puffed.

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