



Toad in the hole

Serves 4

- 12 sausages
 - 1 tbsp sunflower oil
 - 140g plain flour
 - 2 eggs
 - Half tsp salt
 - 175ml semi-skimmed milk
1. Heat the oven to 220C or gas 7
 2. Tip the flour into a bowl with ½ tsp salt, make a well in the middle and crack the eggs into it. Use an **electric whisk** to mix it together, then slowly add the milk, whisking all the time. Leave to stand.
 3. Put the chipolatas in a 20 x 30cm **roasting tin** with the oil and bake for around 15 mins, turning them every five minutes.
 4. Remove the sausages from the oven – be careful because the fat will be sizzling hot – but if it isn't, put the tin on the hob for a few minutes until it is. (the oil needs to be very hot or the batter won't rise).
 5. Pour in the batter mix, transfer to the top shelf of the oven, then cook for 25-30 mins, until risen and golden.
 6. Serve with gravy and your favourite veg.