



**Toad in the Hole**  
by Community Friend

**Ingredients**

8 Quality Pork Sausages – Or use one of recipes for Breakfast Sausage or Cumberland Sausage on [www.communityfriend.co.uk/food](http://www.communityfriend.co.uk/food)  
110g (4oz) Plain White Flour  
300ml (½ pint) Milk  
2 Small Eggs  
½ tsp Salt

**Method**

Place the flour in a bowl, then make a well in the centre and break in the egg.

Mix in the milk.

Beat or whisk until fully combined and the surface is covered with tiny bubbles.

Allow the batter mixture to rest for at least 30 minutes, whisk again before use.

Preheat the oven Gas 8

Fry the sausages in a pan to lightly colour and drain and keep the excess fat.

Place the fat in a small roasting tin adding a oil if required. You will need about 4tbsp of fat/oil in total.

Heat the fat/oil until hot then pour in the batter.

Add the sausage and place into the hot oven.

Bake for about 40 mins at Gas 6 until the batter has fully risen and golden.

Serve immediately with mashed potato and onion gravy.

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