

## 1) Toad in the hole (4 servings)

### Ingredients:

- 8 pork sausages
- 1 tablespoon vegetable oil
- 225g plain flour
- 4 eggs
- 250ml milk
- salt and pepper to your taste



Prep:10min › Cook:30min › Ready in:40min

1. Preheat the oven to 200 degrees C /gas mark 6.
2. Pour the oil into the bottom of a baking dish, and arrange the sausages over it in a single layer. Bake for 10 minutes in the preheated oven.
3. Meanwhile, in a medium bowl, whisk together the flour, eggs and half of the milk until smooth. Gradually mix in the rest of the milk until a smooth batter is achieved. Season with salt and pepper.
4. Remove the sausages from the oven, and ladle the batter over them until the sausages are 3/4 covered. Return to the oven, and bake for 35 minutes, or until the centre is risen and browned. Don't worry if the underside seems slightly soft, as this is normal.

Quellen: 1) <http://allrecipes.co.uk/recipe/221/toad-in-the-hole.aspx> Stand: 13.07.15  
2) <http://www.bbcgoodfood.com/recipes/5822/toad-in-the-hole-in-4-easy-steps>  
Stand: 13.07.15