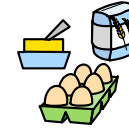





# Toad In The Hole


Recipe from Northampton College





## Ingredients




**100**  **grams** of  **flour**

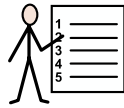
A pinch of  **salt**

**1**  **egg**

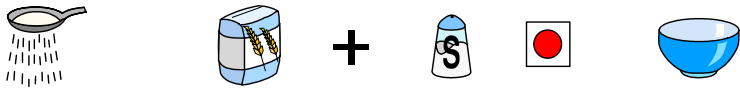
 **1/2** **pint** of  **milk**

**1**  **level tablespoon** of  **butter**

**450**  **grams** of  **pork**  **sausages**



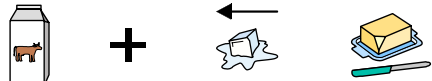
## Method



Sift the flour and salt in a bowl.



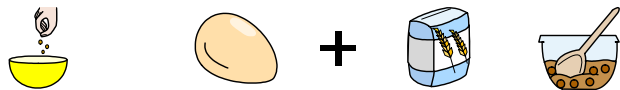
Beat to a smooth batter with the egg,



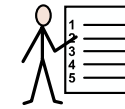
milk and melted butter.



Arrange the sausages in a baking tray.



Add the egg and flour mixture.



## Method



Bake in the oven at 220 degrees,



gas mark 7 for ten minutes.