



# TOAD IN THE HOLE

**Serves**

6-8

**Prep**

40-50 minutes including resting

**Cook**

25-30 minutes

## Method

Pre heat an oven to 210C

Combine the milk, beer and eggs. Sift the flour and whisk into the liquid mixture, blend until smooth. Set aside in a jug and leave to rest for at least 30 minutes

Wrap the sausages in the bacon and put in a roasting tin evenly spread apart, roast in the oven for 10-15 minutes until cooked

Whilst the tray is still hot pour the batter mix into the tray and close the oven door, cook for 25-30 minutes until crisp and golden brown. Don't open the door during cooking

## Ingredients

200g plain flour

170ml milk

2 large free range eggs

10-12 sausages

10-12 rashers smoked bacon

Salt to taste