

Mini toad in the hole

12 portions

Ingredients

200g Plain flour
4 Large eggs
Milk
24 Uncooked cocktail sausages
6 tsps Vegetable or Sunflower oil

1. Pre-heat oven to 220°C / 200°C Fan / Gas Mark 6
2. Whisk the flour, eggs and milk in a large jug or bowl to form a batter, chill for at least 30 minutes
3. Put 2 sausages in each compartment of a 12 yield Yorkshire pudding tin along with ½ a teaspoon of oil. Place in the oven for 10 - 15 minutes or until sausages start to colour
4. Remove the batter mix from the fridge and stir. Divide the batter mix between the 12 compartments of the Yorkshire pudding tin and close the oven door
5. Cook for approximately 30 minutes or until the Yorkshires are well risen and golden

Chefs Tips:

- Get the children to help count how many sausages go in each section of the tin
- Serve with mashed or new potatoes, gravy and lots of vegetables
- Try to not open the oven door whilst the Yorkshires are cooking, or they will sink
- Vegetarian sausages can be used, follow the same recipe however you will need 1 teaspoon of oil in each compartment instead of ½ teaspoon

Safety tips:

- Remember to cut the sausages into manageable sized pieces for young children after they have seen the toad in the hole in its fantastic original form of course
- Be careful when putting the batter mix in the oil as it may splash