

Mini Toad in the Hole

Ingredients

- 3 sausages
- 2 potatoes
- Salt and pepper
- $\frac{1}{4}$ cup corn and peas
- 1 tbsp. gravy with 150ml
- 80g plain flour
- A little bit of oil
- 1 egg
- Milk
- A piece of butter
- A pinch of salt and pepper

Method

1. Peel and cut the potatoes into cubes- put them to boil.
2. Fry the sausages and put them to the side.
3. Weigh out the flour and put it into a bowl.
4. Pre-heat your oven to 220c or gas 6.
5. Add oil into 6 holes in the middle of the baking tray and put it in the oven.
6. Measure the milk, add the eggs, salt and pepper, mix well. **(Total liquid 150ml)**
7. Pour into the flour and mix well.
8. Add the mixture into the measuring jug.
9. Cut the sausages in half.
10. Take the hot oil baking tray out put a sausage in each hole.
11. Pour the batter on top until it is $\frac{3}{4}$ filled.
12. Put it in the oven and let them cook for 15-20 minutes.
13. Mash your potatoes and put them to the side.
14. Wash the saucepan and measuring jug.
15. Boil or steam the peas and corn.
16. Make the gravy with 150ml Boiling hot water.
17. Serve when all the food is cooked.

