

Toad in the hole – SAUS06

Serves – 4

Ingredients:

4 Sally's Sizzling Cumberland Sausages

Sunflower oil

115g Traditional English Fish and Chip Batter Mix

250ml Milk

2 Eggs

1/2teaspoon of gluten free baking powder (Supercook or Barkat)

Method:

Beat eggs, add milk, batter mix, salt and baking powder. Beat mixture. Allow mixture to stand for 10 minutes.

Meanwhile in a medium sized roasting tin drizzle some sunflower oil, and place the sausages evenly inside.

Place roasting tin in a preheated oven (220C) until golden brown.

Remove tray from oven and carefully (using oven gloves) but swiftly pour the batter mix into the tray until ½ full– watch that the oil does not spit out of the tray.

Return to the oven quickly for 10 to 15 minutes until risen and golden.

Once cooked remove from the tray cut and serve with a nice gluten free onion gravy.