

# Toad In the Hole



## You will need

- Vegetable oil
- 1 Egg
- 100ml Milk
- 50g Plain flour
- 1tsp Wholegrain mustard
- 2 Pre-cooked chipolata sausages
- 4 Cherry tomatoes



Remember to ask  
a grown-up for help

1

Before cooking, wash your hands and put an apron on. Weigh and measure the ingredients.

3

Break the egg into a cup. Whisk the egg. Add the milk, Mix well. Pour the mixture into a bowl containing the plain flour and mix it until you can see lots of bubbles! Make sure all of the flour is mixed in. Add the mustard and mix again.

5

Put the tomatoes into a measuring jug. Cut them up using the scissors and pour them into the dish on top of the sausages. Now place the dish on a baking tray. Pour the liquid in over the top of the sausages and tomatoes.

2

Start by brushing an oven proof dish (about 400ml) with some oil.

4

Use some scissors to cut the cooked sausages into four, remember to always ask an adult to help you when using scissors. Then put into the prepared dish.

6

You will need to ask a grown-up to help with this next part. Place in a pre-heated oven 200°C/ 220 °C /Gas 7 for 15 – 20 minutes.