

## Tiny Toads in the Hole

*"I can always find room for a tiny toad or two," said Tumtum – who had already found room for a very large breakfast, and a very large lunch, and a very large tea.*

**Serves 4 – 6**

**Ingredients:**

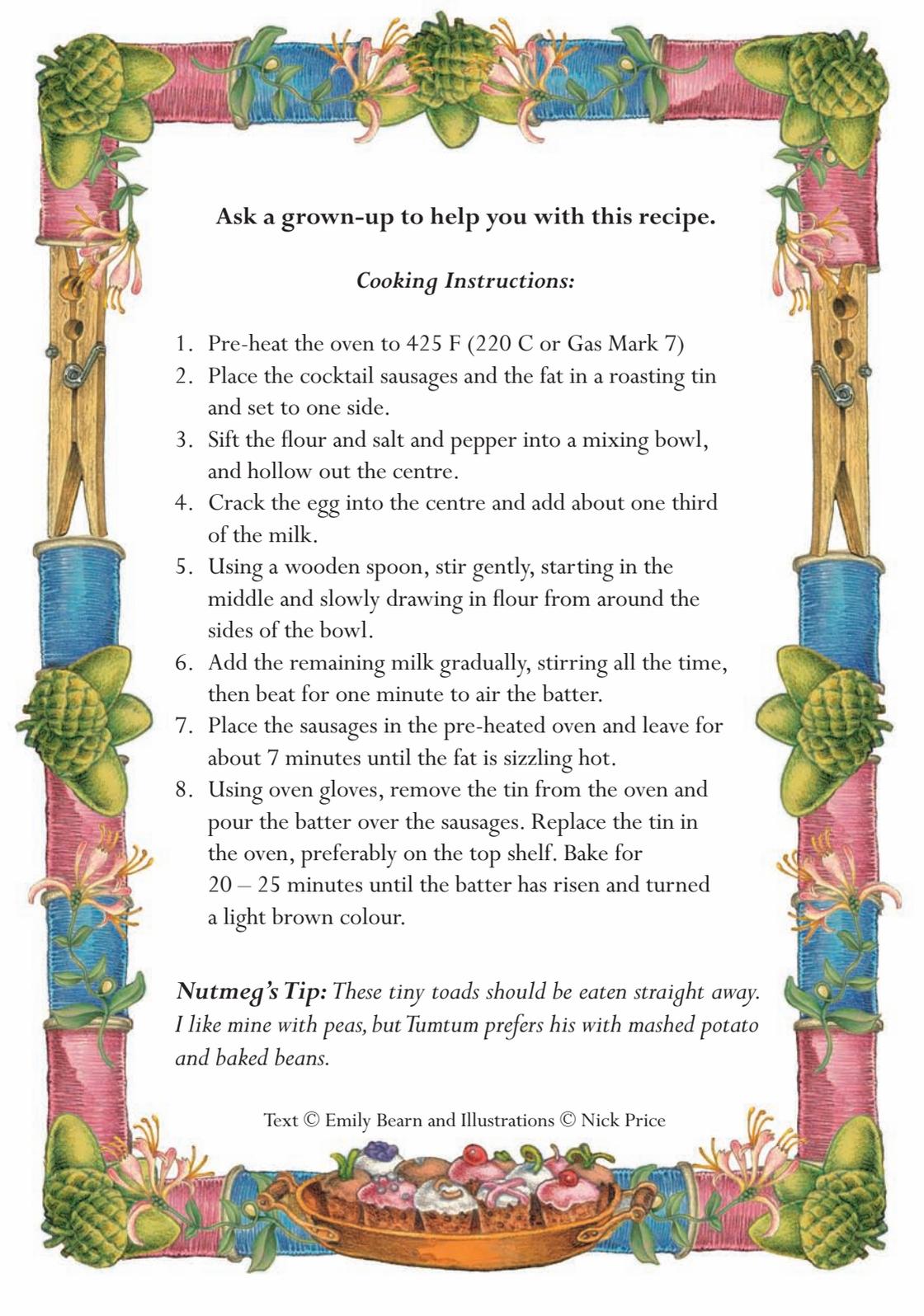
- 16 cocktail sausages
- one ounce of butter or vegetable fat

**For the batter:**

- 4 oz (100 g) plain flour
  - 1 egg
- a pinch of salt and pepper
  - half a pint of milk

**You will also need:**

- one roasting tin
- a pair of oven gloves
- a wooden spoon



Ask a grown-up to help you with this recipe.

*Cooking Instructions:*

1. Pre-heat the oven to 425 F (220 C or Gas Mark 7)
2. Place the cocktail sausages and the fat in a roasting tin and set to one side.
3. Sift the flour and salt and pepper into a mixing bowl, and hollow out the centre.
4. Crack the egg into the centre and add about one third of the milk.
5. Using a wooden spoon, stir gently, starting in the middle and slowly drawing in flour from around the sides of the bowl.
6. Add the remaining milk gradually, stirring all the time, then beat for one minute to air the batter.
7. Place the sausages in the pre-heated oven and leave for about 7 minutes until the fat is sizzling hot.
8. Using oven gloves, remove the tin from the oven and pour the batter over the sausages. Replace the tin in the oven, preferably on the top shelf. Bake for 20 – 25 minutes until the batter has risen and turned a light brown colour.

**Nutmeg's Tip:** *These tiny toads should be eaten straight away. I like mine with peas, but Tumtum prefers his with mashed potato and baked beans.*

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