

Toad in the Hole

SERVINGS: 5

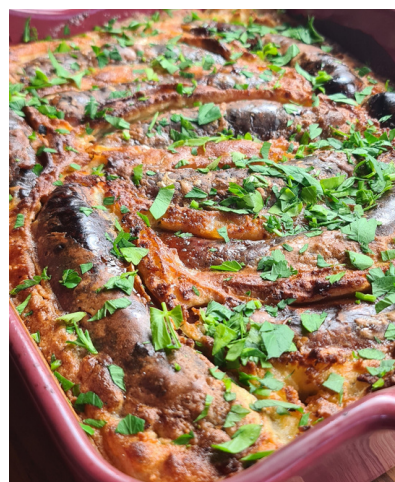
PREPPING TIME: 10 MIN

COOKING TIME: 60 MIN

APPROX

Ingredients

- 1 cup all-purpose flour
- 1 cup milk
- 3 large eggs
- 2 tsp of The One Eighty Blend by SAUC'D LOWNSLOW
- 1/2 tsp salt
- 8 Large sausages
- 4 tbsp vegetable oil



Directions

1. Preheat the oven to 425°F (220°C).
 2. In a large mixing bowl, whisk together the flour, milk, eggs, and spice blend until smooth.
 3. Pour vegetable oil into the baking dish to cover the base
 4. Place the sausages in a baking dish and place in the oven until sausages are golden brown
 5. Remove the sausages and put the batter in the baking dish around the sausages
 6. Place the dish in the oven and bake for 25-30 minutes or until the batter is puffed and golden brown.
- Serve the toad in the hole hot, with your choice of sides and condiments. Enjoy!