

Toad in the hole

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Ingredients

- 340 gram of flour
- 5 eggs
- 375 ml milk
- 12 sausages



Preparation

1. put 340 grams of flour, 5 eggs and 375 ml of milk in a bowl and mix to form a liquid dough, ca. 5min.
2. fry 12 sausages in pan filled with oil and put them in a baking tin, next pour the dough on top
3. then bake for about 35-40 minutes until risen and golden at 200 degree celsius