

Tiny Toads

Makes 12 mini toads

Ingredients

2-3 tsp vegetable oil

85ml milk

1 egg

50g plain flour, sifted

12 mini sausages, or 4 regular sausages cut into 3 pieces each

Tomato ketchup, to serve

Method

1. Preheat oven to 200°C/180°C fan/Gas 6. Put a generous half-tsp of vegetable oil in the bottom of each cup of a deep 12-hole mini muffin pan set over a baking tray.
2. Pour milk into jug, add egg, flour and a pinch of salt, and whisk together until a smooth batter forms.
3. Put muffin pan in oven for a minute or so until oil is very hot. Carefully remove from oven and quickly fill the cups with batter to about two thirds full. Drop a sausage into each cup and bake 20-25 minutes until golden brown, well risen and crisp. Serve with ketchup.