



Bacon Toads

Makes 12 mini toads

Cooking time about 30 minutes

Oven temperature: Gas Mark 7, 200°C, 400°F

Ingredients

12 dry cured oak smoked streaky bacon rashers

150g (5oz) plain flour

4 eggs

300ml (½pt) semi skimmed milk

Pinch salt

Vegetable oil

Method

- 1 Take each rasher of bacon and loosely roll up. Add half a teaspoon of oil to each of the 12 sections of a bun tin, place one piece of rolled up bacon in each of the 12 sections and cook in a preheated oven for 3–5 minutes
- 2 Meanwhile make the batter. Into a large bowl place flour, eggs, milk and salt then whisk until smooth
- 3 Carefully remove the tin from the oven and fill each section with the batter
- 4 Return to oven for about 20 minutes until the Yorkshires are well risen and golden brown

These are great for a lunch snack – sprinkled with grated cheese when they are hot out of the oven or serve for brunch with fried eggs, or for supper with creamy mash and onion gravy.

