



Why Cane Toad? Well they are pretty big and so is this monster!

You can buy a Yorkshire pudding mix from most supermarkets for less than 50p and all you need to do is add a couple of eggs and water. Just make sure your oil is smoking hot! Sue's Gluten Free batter mix is below.

Ingredients:-

6 Pork and Leak sausages (GF versions are available and no more expensive)

Oil

For the GF batter mix:-

140g of GF plain flour

50g of Cornflour

140ml of semi skimmed Milk

3 Eggs

A dash of cold water

Sat & Pepper

Vegetable oil

Method:-

(1) In a frying pan fry your sausages.

(2) Preheat the oven to 220C.

(3) Place vegetable oil in a baking tray and heat until smoking hot.

(4) Add the Eggs to the Milk and whisk.

(5) Mix the GF Flour and Cornflour and season with Salt and Pepper.

(6) Add the Flour mix a little at a time to the Egg and Milk mix whisking it as you go.

(7) You should aim for a smooth runny texture.

(8) Add straight to the hot Oil and add your fried sausages hot to the batter.

(9) Place on the top shelf of the oven for about 30 minutes. Until the Yorkshire Pudding has risen

and golden brown.

We like this with Mustard mashed Potato, Cabbage, batoned Carrots and Onion gravy, but the vegetables are entirely up to you.