

# Blueberry Pikelets

<p><b>Ingredients</b></p> <ul style="list-style-type: none"><li>• 1 Cup SR flour</li><li>• 1/2 tsp bicarb</li><li>• 1/4 tsp salt</li><li>• 2 T caster sugar</li><li>• 1 egg</li><li>• 1 cup buttermilk</li><li>• 20g unsalted butter melted and cooled plus extra for cooking</li><li>• 1/2 tsp vanilla extract or essence</li><li>• 2/3 cup blueberries fresh or frozen</li></ul>	<p><b>Equipment</b></p> <ul style="list-style-type: none"><li>• Metric spoon &amp; cup measures</li><li>• Sharp knife</li><li>• chopping board</li><li>• saucepan</li><li>• large bowl</li><li>• frypan</li></ul>
<p><b>What to do</b></p> <ol style="list-style-type: none"><li>1. Tip flour, bicarb, sugar and salt into a medium sized bowl and whisk for 40seconds so they are well mixed.</li><li>2. In a separate bowl or jug, whisk the egg with the buttermilk, vanilla and melted butter. Make a well in the dry ingredients and pour in liquid ingredients. Whisk into a smoothish batter. Leave to sit for a few minutes then stir in berries .</li><li>3. Heat a large non stick frying pan over low heat. Melt some butter in the pan and then spread with paper towel. Drop dessert spoonfuls of mixture into the pan. Cook them gently for about 3 minutes or until bubbles appear on top surface. Flip over and cook for a further 2 minutes.</li><li>4. When cooked place on a plate and cover with foil until ready to eat.</li></ol>	