

Pikelets

Equipment

Mixing bowl

sieve

Wooden spoon

frypan

Ingredients:

- 1 cup self-raising flour
- $\frac{1}{4}$ cup caster sugar
- Pinch bicarb soda
- 1 egg, lightly beaten
- $\frac{3}{4}$ cup milk, approximately

Method

1. Sift dry ingredients into a medium bowl. Make a well in the centre, gradually stirring in egg and enough milk to give a smooth, pouring consistency.
2. Peel and drop dessertspoons of batter from the tip of a spoon into a heated, greased frying pan; allow room for spreading. When bubbles begin to appear, turn pikelets. Cook until lightly browned on the other side.
3. Serve warm with butter or cream and jam.