

Pikelets



*Not suitable to freeze

INGREDIENTS	6 serves	25 serves	60 serves
Wholemeal self-raising flour	½ cup	2½ cups	6 cups
Castor sugar	1 tsp	1½ tbsp	4 tbsp
Milk	100ml	400ml	1 litre
Eggs	1	3	8

Method

1. Sift flour into large bowl.
2. Stir in castor sugar. Make a well in the centre.
3. In jug, whisk together milk and eggs.
4. Pour milk and eggs into flour mixture and whisk to make a smooth batter.
5. Heat non-stick frying pan over medium heat, or heat flat-based sandwich press.
6. Drop heaped tablespoonfuls of batter onto pan or sandwich press and cook for 1 minute or until bubbles appear on surface. Turn and cook for a further minute or until golden and cooked through.
7. Repeat until all batter has been used.
8. Serve with chopped fresh fruit and plain yoghurt. Allow children to decorate their own pikelets with toppings.

⦿ Dairy free ⦿ Gluten free ⦿ Vegetarian ⦿ Egg free