

# Pikelets



**Note:** If students have special dietary requirements or allergies, be sure to adjust the recipe.

## What you need

- 2 cups of self-raising flour



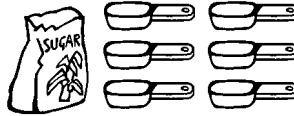
- Pinch of salt



- 1 teaspoon bicarbonate of soda



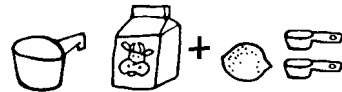
- 6 tablespoons of sugar



- 2 eggs



- 1 cup of sour milk (add 2 teaspoons of lemon juice or vinegar to milk)

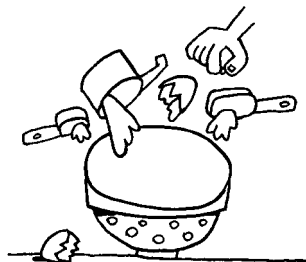


- 4 teaspoons of melted butter



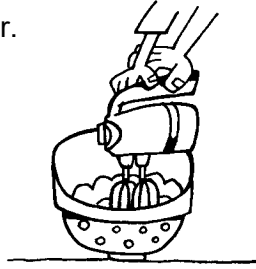
- Extra butter (for cooking pikelets)

- Toppings of your choice (for example: butter, jam, honey, syrup, lemon and sugar)



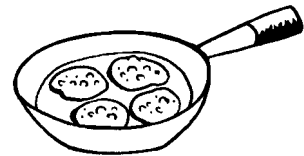
## What to do

1. Sift the flour, salt and bicarbonate of soda into a bowl.
2. Add the sugar, eggs, milk and melted butter.



3. Beat the mixture until it is smooth.
4. If the mixture is too thick, add a little more milk.
5. Heat a frypan and melt some extra butter to coat the surface of the pan.
6. Put one tablespoon of the mixture in the frypan to cook.

**Note:** You can cook more than one pikelet at a time, if there is room in the frypan.



7. Turn the pikelets when lots of bubbles form on the top.
8. The pikelets are cooked when they are light brown on both sides.
9. Eat the pikelets plain or with a topping of your choice.

