

Granny's Pikelets

The Kitchen - evercottage.com

Light, fluffy and ever so slightly sweet, pikelets were perfect for morning tea or afternoon tea with a little butter and jam. Simple to make and delicious while still warm, they were a favourite in the country kitchen.

Ingredients

2 cups plain flour	2 teaspoons baking powder
¼ teaspoon salt	2 tablespoons sugar
1 egg	1½ cups milk
1 tablespoon melted butter	

Method

1	Sift the flour, baking powder, salt and sugar into a bowl.
2	In another bowl, whisk together the egg, milk and melted butter.
3	Add the wet ingredients to the dry ingredients and mix gently until just combined. Do not overmix.
4	Heat a lightly greased frying pan or pikelet pan over medium heat.
5	Drop spoonful's of the batter into the pan and cook until bubbles appear on the surface. Turn and cook the other side until golden.
6	Serve warm with butter and jam.