Pikelets

Equipment
Mixing bowl          sieve
Wooden spoon          frypan

Ingredients:
• 1 cup self-raising flour
• ¼ cup caster sugar
• Pinch bicarb soda
• 1 egg, lightly beaten
• ¾ 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.