

Pikelets

Ingredients

- 1** cup (150g) self-raising flour
- 1** tablespoon caster sugar
- ¾** cup (185ml) milk
- 1** egg
- Melted butter, to brush, plus extra knobs to serve

Method

Sift flour and sugar together into a bowl with a pinch of salt.
Whisk milk and egg together, then add to dry ingredients, whisking until smooth.
Heat a non-stick frypan over medium heat and brush with a little melted butter.
Drop level tablespoonfuls of the mixture into the pan and cook for half a minute or until bubbles appear on the surface.
Turn over and cook other side for 1 minute until golden.
Allow to cool and serve with butter.

Source: [taste.com.au](https://www.taste.com.au) (25)
