



Huntly Primary School Food Tech



Pikelets

Servings - 12 to 16 pikelets Prep time - 20 Minutes Total Time - 40 Minutes

Ingredients

1 ½ Cups plain flour

1 tsp baking powder

1 pinch salt

2 Tbsp sugar

1 large egg

1 cup milk

1 Tbsp butter melted

Vegetable oil

Jam for topping.

Mixed berries for sauce

Ingredients Gluten Free

1 ½ Cups gluten free self raising flour and don't use baking powder.

Vegan

Use Soy Milk

No egg

Method

1. Sift the flour baking powder and salt into a bowl.
2. Stir in the sugar.
3. Into a different jug put the butter and microwave for 10 seconds.
4. Add the egg and milk to the butter. Beat with a fork.
5. Make a well in the dry mixture and pour in the liquid ingredients. Stir to mix. The mixture should be able to drop off the end of a spoon. If too dry add some more milk.
6. Heat a non-stick pan on a medium heat with a little vegetable oil.
7. Drop spoonfuls of mixture into the pan.
8. When the pikelets bubble turn and cook the other side for 1 minute.
9. Heat mixed berries in a pot for a topping.

Equipment

Mixing Bowl

Measuring Jug

Measuring Spoons

Non Stick Frying Pan

Spatula

