

Berry Pikelets

Ingredients – makes 20

- 1 ½ cups self-raising flour
- 1/3 cup caster sugar
- 1 egg, lightly beaten
- 1 cup milk
- 1 cup berries (frozen or fresh)
- Cooking oil spray



Method

1. Add flour and sugar into a large bowl.
2. Whisk egg.
3. Add egg and milk, to the flour mixture and whisk until smooth.
4. Spray a frying pan with oil and place over medium heat.
5. Drop 2 tablespoons of batter into pan to make each pikelet.
6. Cook for 1–2 minutes, until bubbles appear on surface. Flip pikelets and cook for 1–2 more minutes.
7. Repeat until all the batter is used up.