

## Apple Pikelets

To make approx. 30

<b>Equipment:</b> Sifter Medium sized mixing bowl Wooden spoon Grater Sharp knife Measuring cups/spoons Spatula Dessert spoon Serving plates Hand beater Medium mixing bowl (to whip cream)	<b>Ingredients:</b> 1 cup (150g) self raising flour ¼ teaspoon bicarbonate of soda 2 tablespoons caster sugar 1 cup milk 1 egg 1 grated apple Jam, to serve Whipped cream, to serve
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### What to do:

- Sift the flour and bicarbonate of soda into a bowl. Stir in the sugar and make a well in the centre.
- Whisk the milk and egg together in a jug, then add to the flour mixture and whisk until a smooth batter forms
- Stir in the grated apple.
- Heat a non-stick frying pan over medium heat. When hot, reduce the heat to medium-low.
- Drop dessertspoons of the batter into the pan, cooking 2-3 pikelets at a time and allowing room for spreading.
- Cook for 2 minutes or until bubbles form on the surface. Turn and cook for a further 1-2 minutes or until golden on both sides and cooked through.
- Transfer to a large plate and repeat with the remaining batter.
- Serve warm or cold with jam and whipped cream.