



Sarah
Todd's



FLUFFY PIKELETS

Sunday is a scrumptious occasion to get the skillet sizzling and start flipping a breakfast the entire family will enjoy (as well as the doggo at your feet catching all the mis-flips directly into their mouth). Try this recipe of fluffy pikelets from Sarah Todd!

COOKING TIME:
30 MINUTES

PREPARATION TIME:
10 - 15 MINUTES

SERVES:
4 PEOPLE

INGREDIENTS:

- 1 tsp white vinegar
- $\frac{3}{4}$ cup milk
- 1 cup self-raising flour
- $\frac{1}{4}$ cup caster sugar
- 1 egg
- 50g melted butter

METHOD:

- Add vinegar to the milk and set aside to sour.
- Sift the flour into a bowl, add the sugar and combine using a wooden spoon
- Create a well in the centre and add the egg and milk mixture. Whisk until smooth but do not over beat.
- Cover with cling wrap and leave the batter to rest for about 30 minutes. It will thicken so test the consistency and add more milk if necessary.
- Heat a large non-stick frying pan over medium to high heat. Brush with melted butter. Wipe the surface of the frypan with a dry paper towel. This will ensure an evenly coloured pikelet.
- Spoon a tablespoon of the mixture into the pan. Use the first pikelet to gauge the temperature; you may need to adjust the temperature up or down. Cook until bubbles form and start popping. Lift the pikelet slightly to check that the bottom is a light golden brown.
- You may need to add more butter to the pan between batches. Make sure you wipe the pan with a paper towel before cooking the next batch.
- Carefully flip the pikelets and cook for a further 1–2 minutes or until light golden brown.
- Remove from the pan and allow to cool.
- Top with jam and cream, fresh fruits or a topping of your choice.

