

Pikelets Recipe



Ingredients

3 Cups Self Raising Flour
1 ½ Cups Milk
½ Cup Sugar
2 Eggs
½ teaspoon Vanilla Essence
Butter (for pan cooking)

Method

Whisk the eggs in a separate bowl, you can do this by hand or with a machine. Whisking the eggs for at least 5 minutes will make your pikelets/pancakes fluffy. Keep these whisked eggs to the side.

In a bowl sift the flour and sugar together. I use regular sugar, castor sugar would be fine to use also. Make a well in the centre of the dry ingredients and stir in the milk.

Once fully mixed in stir in the eggs and finally once the eggs are fully stirred in mix in the vanilla essence.

I put this mixture into a jug so that it's easier to pour into a pan, but you could spoon the mixture in from the bowl if you wish.

In a pan melt a tablespoon of butter. Pour or spoon your mixture in to form pikelets/pancakes at your desired size.

When bubbles start to break the surface its time to flip the pancakes and cook the other side. Cook until golden brown on the second side then they are done.

Serve with your favorite topping, like honey, jam (jello), maple syrup etc.

The recipe makes about a dozen medium sized pikelets/pancakes.

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