Pikelets

**Ingredients**

**1 cup self raising flour**

**1/4 cup caster sugar**

**1/4 teaspoon bicarbonate of soda**

**1 egg**

**3/4 cup milk, aprox**

**1 teaspoon white vinegar**

**butter for frying**

**Equipment**

**sieve - spoon - large bowl - small bowl - electric frypan - paper towel - measuring jug - measuring spoons and cups - wooden spoon - egg flip - electric beater, paper towel - plate**

**Method**

**1. Sift flour and bicarbonate of soda into a large bowl using a sieve.**

**2. Make a well in the centre.**

**3. Beat egg with electric beater in small bowl.**

**4. Using a wooden spoon , stir in beaten egg , sugar , milk and vinegar into flour mixture. Beat with electric beater till smooth.**

**5. Heat electric fry pan, using paper towel wipe with butter- get an adult to do this step-**

**6. Drop dessert spoon size amounts of batter into pan , allow room for each to expand.**

**7. When bubbles form flip with egg flip before they burst .They should be golden brown. Place on heat proof plate and keep warm in oven till serving.**

**Serve with fruit, maple syrup, butter, sugar, ice-cream ,lemon, or cream and jam**

**Makes 20**