TATUA
Specialised Dairy

Easy Pikelets

Ingredients

1 cup plain flour
1 tsp baking powder
½ tsp salt
1 egg
¼ cup sugar
½ cup milk (add more/less for runny-thick consistency)
Fresh or frozen fruit
Tatua Dairy Whip
Maple or golden syrup
Mint, to garnish

Method

1. In a bowl, mix flour, baking powder and salt.
2. In a separate bowl, beat the egg and sugar together, then add milk.
3. Add wet ingredients to dry ingredients and mix well, until smooth.
4. Spoon tablespoons of the mixture onto a hot non-stick frying pan.
5. Flip pikelets as they start to bubble.
6. Cook until golden on both sides.
7. Top with fruit and syrup.
8. Add Dairy Whip and garnish with mint. Serve immediately.

Please consider the environment before printing this recipe