**Sally’s Drawer**

**Pikelets**

****

**Ingredients**

**3/4 cup (185ml) milk**

**1 egg**

**1 cup (150g) self-raising flour**

**Pinch of salt**

**1 tablespoon caster sugar**

**Melted butter (to brush), plus extra knobs to serve**

**Honey, jam or maple syrup to serve**

**Method**

1. **Whisk milk and egg together in a small bowl.**

**2. Sift or mix flour and sugar together into a bowl with a pinch of salt. Then add dry ingredients to the liquid, whisking until smooth.**

**3. Heat a non-stick frypan over medium heat and brush with a small amount of melted butter. Pour a level tablespoonful of the mixture into the pan and cook for half a minute or until air bubbles appear within the pikelet.**

**4. Turn over and cook other side for 1 minute or until golden. If necessary, cook briefly on the first side again, so both sides are evenly golden.**

**5. The pikelets can be allowed to cool, but are often enjoyed warm from the pan. Serve with butter and honey, jam or maple syrup.**