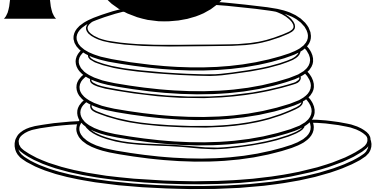


PIKCLETS

Makes 30



Ingredients:

2 cup (300g) self-raising flour

2 tbsp. castor sugar

1 1/2 cup (370ml) milk

2 eggs

Melted butter, to brush

Method:

- Sift flour and sugar together into a bowl with a pinch of salt.
- Whisk milk and egg together, then add to dry ingredients, whisking until smooth.
- Heat a non-stick fry pan over medium heat and brush with a little melted butter. Drop 2 level tablespoonfuls of the mixture into the pan and cook for half a minute or until bubbles appear on the surface.
- Turnover and cook other side for 1 minute until golden.