

⌚  
20 mins  
🍳  
makes  
18

# PIKELETS

- 1 cup Edmonds standard flour
- 1 tsp Edmonds baking powder
- $\frac{1}{4}$  tsp salt
- 1 egg, at room temperature
- $\frac{1}{4}$  cup sugar
- about  $\frac{3}{4}$  cups milk
- 3 tbsp butter, melted and cooled slightly

1.



Sift flour, baking powder and salt into a bowl.

2.



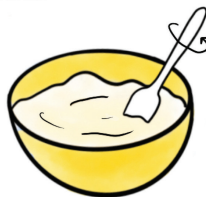
Whisk egg and sugar until pale and thick.

3.



Add egg mixture and milk to dry ingredients.

4.



Mix until just combined. Add more milk if needed.

5.



Gently heat a little butter in a non-stick frypan.

6.



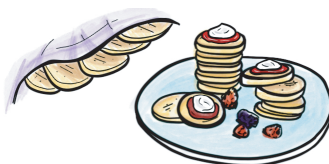
Drop in tablespoonfuls of mixture.

7.



When bubbles appear, turn over and cook the other side until golden.

8.



Place in a clean tea towel to keep warm. Serve warm with jam and a little whipped cream.

More delicious recipes  
can be found in  
*Edmonds: My First Cookbook*

