Apple Pikelets

Ingredients

1 ½ cups Self Raising flour, sifted
2 Tablespoons caster sugar
1 egg lightly beaten
300ml buttermilk
½ cup apple puree
20 grams butter, melted

Method

Combine flour and sugar in a bowl. Make a well in the centre.

Whisk egg and buttermilk together in a jug.

Add egg mixture to the flour mixture. Whisk until smooth. Stir in the apple puree.

Heat a large frying pan over a medium heat. Melt a little of the butter.

Spoon tablespoons of batter into the heated frying pan, cook in batches for 2-3 minutes or until small bubbles start to form on the surface of the pikelets.

Carefully turn them over. Cook for a further 1 to 2 minutes or until cooked through and golden brown. Place on a serving tray.

Makes approx 30.  

Recipe Source: taste.com.au