

Pikelets



Recipe

2 cups SR flour
2 tablespoons sugar
2 eggs
250ml milk
Margarine

VARIATIONS

1 mashed banana or
1 grated apple or
 $\frac{1}{2}$ cup sultanas or
 $\frac{1}{2}$ cup choc chips
may be added.

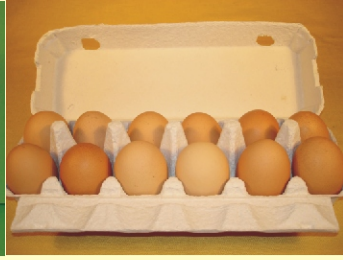
Notes

* **Adult help required**
Electric frypan

Wash hands before cooking.
Be careful as frypan is
very hot.

Wash dishes when finished.
Pack away.

Ingredients



Utensils



Appliances



1. Get a mixing bowl.



2. Get a measuring cup.



3. Get the flour.



4. Measure the flour into the mixing bowl.



5. Get the measuring spoon.



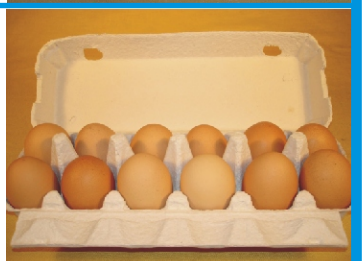
6. Get the sugar.



7. Measure the sugar into the mixing bowl.



8. Get the eggs.



9. Crack the eggs into the mixing bowl.



10. Get the milk.



11. Measure the milk into the mixing bowl.



12. Get a wooden spoon.



13. Mix the pikelets.



14. Get the frypan.



15. Plug in and turn on.



16. Get the margarine.



17. Put a little margarine in the frypan.



18. Spoon the pikelets into the frypan.



19. Get the egg lifter.



20. When the bubbles start to pop, turn the pikelets over.



21. Get a plate.



22. When the pikelets are cooked put them on the plate.

