Apple and Banana Pikelets







Ingredients

3 eggs

1½ cups milk

¼ cup sugar

2½ cups self-raising flour

1 tsp cinnamon

2 apples

1 ripe banana

spray oil (canola or olive oil)



Equipment

Measuring cups

Large bowl

Spoon

Whisk

Sieve

Grater

Fork,

Small plate

Frypan

Spatula

How to make it



1. Combine eggs, milk and sugar into a bowl and whisk together.



2. Gradually sift in flour and cinnamon, whisking to combine.



3. Grate apples and mash banana. Stir into mixture.



4. Heat frypan and lightly spray with oil. Drop 1 tablespoon of batter per pikelet into the frypan.



5. Cook until bubbles break over the surface of each pikelet. Flip pikelets over and cook until both sides are golden.

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