

Apple and Banana Pikelets



Wrap pikelets in gladwrap and freeze pikelets for a great lunchbox snack!



Ingredients

- 3 eggs
- 1½ cups milk
- ¼ cup sugar
- 2¼ 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.



nom!