



## Members Recipe Book

### Nan's Pikelets

Sandi Aguis

#### Ingredients

1 cup self raising flour

pinch salt

1/4 tsp bicarbonate of soda

1/4 cup sugar

1 egg, lightly beaten

185 mls (3/4 cup) milk, mixed with 1 tsp white vinegar

2 tsps or 10g fairy margarine (or any alternate you use.) melted

#### Method

- Sift the flour, salt, bicarbonate of soda into a mixing bowl. Stir in the sugar.
- Add the egg, combined milk and vinegar and melted margarine, using a wire whisk or rotary beater, beat until smooth.
- Heat a greased pan. Place dessertspoons or a soup ladle of mixture into pan and cook until bubbles appear, turn and cook until golden.

If you want pancakes just add more milk.