Honey Pikelets

EASY • 20 MINS

The beautiful thing about pikelets is that they're quick, easy to prep and can be topped with a bounty of different flavours and textures. We've added a little cocoa powder to our honey for an all natural, nut-free chocolatey topping.



SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	10 mins	10 mins	Makes 12 Pikelets

Ingredients

Base

- 1 cup self-raising flour

Method

1. In a small jug whisk together the milk, egg and honey until combined.

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- 2 tablespoons Capilano Pure Honey
- ¾ cup milk
- 1 egg
- Butter, to cook

To Decorate

- 2 tbsp Capilano Pure Honey
- 1 tsp cocoa powder
- Fresh berries, nut-free granola, coconut & chia

Method

2. Place flour in a bowl and make a well in the centre. Pour the milk mixture into the flour and which until smooth.

3. Heat a large non-stick frying pan over low-medium heat. Add ½ teaspoon butter to the pan.

4. Dollop 5 - 7 heaped tablespoons of the mixture into the pan. When bubbles begin to form around the edges and the bottom is golden, flip the pikelets and cook for another minute until the other side is golden

5. Remove and repeat with remaining pikelet batter. To serve, combine honey and sifted cocoa powder, mix well until smooth. Dollop onto pikelets and top with fresh fruit, granola and chia.

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and hand harvested by their beekeepers, our signature blend of eucalypt and ground flora honey is the taste of Australia

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

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