



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
Easy

PREP TIME
10 mins

COOKING TIME
10 mins

SERVINGS
Makes 12 Pikelets

Ingredients

Base

Method

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

Visit [capilano.com.au](https://www.capilano.com.au) to learn how to swap honey for sugar in your recipes.

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- 1 cup self-raising flour
- 2 tablespoons [Capilano Honey](#)
- $\frac{3}{4}$ cup milk
- 1 egg
- Butter, to cook

To Decorate

- 2 tbsp [Capilano 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 $\frac{1}{2}$ 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

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