



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

- 1 cup self-raising flour

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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- 2 tablespoons [Capilano Pure Honey](#)
- $\frac{3}{4}$ 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

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 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](#).

Method

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

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