



## Apple & Banana Pikelets



### Ingredients:

- 3 eggs
- 1 1/2 cups milk
- 1/4 cup sugar
- 2 1/4 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

### Recipe tip:

*Wrap pikelets in gladwrap and freeze - great for lunchboxes!*



- 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.