

# Banana Honey Pikelets



Ready in about  
*35 min*



# BANANA HONEY PIKELETS

You only need a few pantry staples to create these delightful, versatile, easy-to-make any-time treats. Swap out the honey and banana topping with whatever you have available at home.

## You'll need

- 2 cups self-raising flour
- 2 teaspoons baking powder
- 1½ cups milk
- 2 eggs
- 2 ripe bananas, peeled and mashed
- 3 tablespoons runny honey

## To serve

- Runny honey
- 1 ripe banana, peeled and sliced

1. Sift flour and baking powder into a large bowl and make a well in the centre. Whisk milk and eggs together in a jug. Gradually whisk the milk and egg mixture into the flour until all ingredients are well combined.
2. Add mashed banana and honey to the batter and beat until smooth.
3. Heat a drizzle of oil in a large fry-pan (preferably non-stick) on medium heat. Add 1½ tablespoons of batter to pan and cook for 1½ – 2 minutes, until bubbles appear on surface. Flip pikelets and cook for a further 1 minute, until lightly golden. Allow to cool.
4. To serve, spread pikelets with honey, top with sliced banana and sandwich together.