

INGREDIENTS

1 tbsp butter
2 tbsp water
2 cups of flour
2 tsp baking soda
4 tsp cream of tartar
Pinch salt
1 cup sugar
2 eggs
1 1/4 cups milk
1/4 tsp vanilla essence

TO SERVE

Brett's Berry Compote
Whipped Cream

INSTRUCTIONS

1. Place butter and water in a small saucepan and bring to the boil
2. Sift dry ingredients into a bowl, stir in sugar
3. Break eggs into a bowl and stirring with a knife, gradually mix in the milk
4. Beat in boiling butter mixture and vanilla essence and leave to stand for a few minutes
5. Place mixture in dessertspoonful lots on a hot greased frying pan. Cook until golden brown on both sides

TO SERVE

The pikelets are delicious by themselves or with some butter, however if you are feeling a bit fancy you can serve them with Brett's Berry Compote & Whipped Cream.

For the compote place 2 cups of (frozen) blueberries into a pot with 1 tbsp of icing sugar and cook gently until the mixture is a syrupy consistency. Add a little water to thin if needed.

For the whipped cream, combine 1 cup cream, 1 tsp vanilla essence and 1 tbsp icing sugar (or to taste).



Prize Pikelets

Original recipe submitted by Bev, Richmond (Nelson)



6 servings



15 minutes

These pikelets hold wonderful memories for Summerset Resident, Bev. Growing up she would come home after school to the aroma of her mothers pikelets. Back then the pikelets were cooked on a girdle over a coal range until beautifully golden brown.

This recipe has been handed down not only to Bev but to her daughter and grand-daughter. A very special family favourite.