

AUNTY HIRA'S WORLD FAMOUS IN OTAKI PIKELETS

Recipe from Ruth Pretty at stuff.co.nz

Makes 18

I have halved this recipe from Aunty Hira. By all means double it, or even triple it, as there will never be any left. Best eaten as soon as possible.

INGREDIENTS

1 egg

50g (1/4 cup) sugar

200ml (3/4 cup + 1 Tbsp) milk

140g (1 cup) flour

3/4 tsp baking soda

1/2 tsp cream of tartar

butter for greasing frypan

lashings of butter, jam and whipped cream to serve

METHOD

1. Preheat a heavy-based frypan to medium heat. (This could be an electric frypan.)
2. Place egg and sugar in a bowl, and whisk to combine. Add milk and whisk until smooth.
3. Place a sieve over bowl. Sieve flour, baking soda and cream of tartar into the egg mixture, and stir until batter smooth.
4. Grease preheated pan with a little butter.
5. Pour spoonfuls of batter into pan and cook for 1-2 minutes on first side. When the top surface is covered in bubbles and the pikelets begin to pop, turn them over and cook a further 1-2 minutes or until light golden in colour and bouncy to the touch. Repeat until all batter is used up.
6. Remove from pan to a plate covered in a tea towel, and cool wrapped in the tea towel.
7. Serve warm or cold with butter, jam and cream!