



Orange & Poppyseed Pikelets

What to collect	
Ingredients	Equipment
2 cups self raising flour	sifter
1/4 cup caster sugar	bowl
2 tablespoons grated orange rind	whisk
2 eggs	jug
1/2 cup sour cream	frying pan
3/4 cup milk	

What to do

1. Sift the flour into a bowl.
2. Stir in the sugar, poppy seeds and the orange rind.
3. Make a well in the centre, whisk together the eggs, sour cream and milk and pour into the well. Whisk until smooth.
4. Add more milk if necessary, until the batter has a pouring consistency.
5. Heat a frying pan and brush lightly with melted butter.
6. Drop heaped tablespoonsful of batter into the pan, allowing room for spreading.
7. Turn the pikelets over and cook on the other side.
8. Serve.