

G/F Pikelets

Ingredients:

1 egg
2 tblsp sugar
¼ tsp salt
1tsp Gluten Free Baking Powder (by W&P)
1 ¼ cups Gluten Free Flour (available at W&P)
¾ cup soy milk
1 ½ tblsp melted margarine



Method:

Place egg, sugar and salt into a bowl. Beat with electric mixer until thick & creamy. Lightly fold sifted dry ingredients and soy milk into the mixture. Lastly, fold in the margarine until well combined. Heat a lightly greased frying pan. Add tablespoons of the mixture. When bubbles appear, turn pikelets and brown other side. Variation: Add dried fruit of choice – sultanas or raisins are good!

Makes approx 18.