



Blueberry Picklets

MAKES: 20 | TOTAL TIME: 30 MINUTES

INGREDIENTS

- 200 g self-raising flour
- 1 tsp baking powder
- Pinch salt
- 1 egg
- 300 ml milk
- Knob butter for cooking
- 150 g blueberries (fresh or frozen)

DIRECTIONS

1. Mix self-raising flour, baking powder and salt in a large bowl.
2. Beat egg with milk, and add to the dry ingredients. Whisk to make a smooth batter.
3. Gently fold the blueberries through the batter.
4. Heat a small knob of butter in a large non-stick frying pan.
5. Drop a teaspoonful of the batter per picklet into the pan. Make 5 to 6 picklets at a time.
6. Cook over medium heat until small bubbles appear on the surface of each picklet, then turn and cook for another minute or two until golden brown.
7. Set cooked picklets aside to cool while you cook the remainder of the batter.