



Pinky Purple Pikelets

Season: all

Serves: 25

Recipe source:

Fresh from the garden:

Equipment: Oven trays Electric frypan Blender 2 mixing bowls Measuring cups Measuring spoons Whisk Wooden spoon Spatula Knife	Ingredients: ½ cup plain flour ⅓ cup wholemeal plain flour 2 tablespoons brown sugar ½ tablespoon baking powder ¼ teaspoon salt ½ cup beetroot puree (see note below) ½ cup milk 2 tablespoons plain yoghurt 1 egg 1 tablespoon melted butter (DOUBLE THIS RECIPE)
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What to do:

1. Put the dry ingredients into a bowl and stir to combine.
2. Put the wet ingredients in a separate bowl and whisk thoroughly to combine.
3. Add the wet ingredients to the dry ingredients and stir until just combined. **Do not Over stir!**
4. Melt a small knob of butter in a fry pan on medium heat and cook tablespoons of mixture for about 3 minutes on each side.

Notes:

(To make beetroot puree: Place diced (cubed) beetroot on a oven tray and bake in 200C preheated oven for about 30 minutes. Allow to cool. Wearing rubber gloves peel beetroots; place them in a food processor and blitz until they form a puree).