Apple and Cinnamon Pikelets

Ingredients

1 cup self-raising flour
2 tablespoons caster sugar
1 teaspoon cinnamon
¾ cup milk
1 egg
1 apple cored, peeled and finely diced

Method

Place flour, cinnamon and apple into a mixing bowl.
Mix together and make a well.
Whisk the egg and sugar together in a jug.
Add milk to egg mixture, whisk.
Add egg mixture to dry ingredients. Stir with a wooden spoon until smooth.
Heat a small amount of butter in a frying pan over medium-high heat.
Add teaspoonfuls of mixture to the pan.
Cook gently until bubbles start to appear then turn over with a spatula and cook the other side. Serve warm or cold.