Apple and Cinnamon Pikelets

**Ingredients**

1 cup SR 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.