Banana, yoghurt pikelets

These pikelets are golden, fluffy and delicious. They would make a **perfect Mother's day breakfast** or morning tea. I do not personally think they need butter, jam or cream as they are beautifully balanced. If you prefer thinner pikelets adjust your yoghurt and/ or juice to taste. They are quite thick so they take a few minutes to cook.

Ingredients

makes ~ 20

1 cup Plain Flour
1 cup Wholemeal Flour
1 tablespoon Baking powder
½ teaspoon bicarbonate of Soda
½ teaspoon salt
2 eggs, lightly whisked
1 banana, mashed
1 tablespoon butter or coconut oil
Zest of 1 orange/ mandarin
Juice of 1 orange/ mandarin
1 cup full cream Greek yoghurt
½ cup milk (more if needed)
Blueberries
Oil/ butter for frying

Method

1. Combine all dry ingredients. Mix well.
2. Combine all wet ingredients.
3. Pour wet ingredients into dry ingredients and mix until just combined. Do not over mix or they will become tough.
4. Stand for 10 minutes before cooking. The mix will rise.
5. Heat a non stick pan to medium and add a little coconut oil OR olive oil and butter.
6. Scoop 1 tablespoon batter for each pikelet into the pan. Do not overcrowd as you need room for the spatula to get in under the pikelets.
7. Dot 3 blueberries in the middle of each pikelet now.
8. Wait until bubbles start to form on the top.
9. Flip carefully with a spatula. Cook a further couple of minutes and turn out onto paper towels. Keep warm.
10. Repeat for the remaining batter.

The first batch is usually best for taste testing….