

Pink Pikelets

Preparation time: 10 minutes

Cooking time: 10 minutes

Makes: 30 small pikelets

Ingredients;

2 large beetroots or equivalent, peeled, chopped into 2 cm pieces

2 cups self raising flour

1 Tbsp brown sugar or raw sugar

Pinch of salt

1 tspn cinnamon

1 ½ cups of milk

2 eggs

Method;

Place beetroot in microwave safe bowl, cover with a little water, put lid over the top, cook until soft. Keep any water that's left.

Mash either with a potato masher or hand blender. It needs to be broken into small pieces not into a mush so you can see little bits of beetroot in the pikelets. Set aside to cool.

Put flour, cinnamon and salt into a mixing bowl, stir to combine.

Whisk milk (plus beetroot water if you like) and egg together, add to beetroot mix and stir well. Add to dry ingredients, mix well.

Cook in a non stick frypan (spray with oil if not non stick)

Place tablespoons of batter into pan, cook until bubbles form, flip and cook on other side. Put aside till ready to eat.