



# Honey Pikelets

EASY • 20 MINS

The beautiful thing about pikelets is that they're quick, easy to prep and can be topped with a bounty of different flavors and textures. We've added a little cocoa powder to our honey for an all-natural, nut-free chocolatey topping.



**SKILL LEVEL**  
Easy

**PREP TIME**  
10 mins

**COOKING TIME**  
10 mins

**SERVINGS**  
Makes 12 Pikelets

## Ingredients

Base

- 1 cup self-raising flour

## Method

1. In a small jug whisk together the milk, egg and honey until combined.

Visit [capilanothoney.com.au](https://capilanothoney.com.au) to learn how to swap honey for sugar in your recipes.

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- 2 tablespoons [Capilano Organic Raw Honey](#)
- $\frac{3}{4}$  cup milk
- 1 egg
- Butter, to cook

#### To Decorate

- 2 tbsp [Capilano Organic Raw Honey](#)
- 1 tsp cocoa powder
- Fresh berries, nut-free granola, coconut & chia

Used in this recipe



### Organic Raw Honey

Smooth, sweet and fragrant, Capilano Organic Raw Honey is made by Aussie bees that have foraged native eucalypt and ground flora in Australia's pristine national parks and forests.

#### Discover a Premium Taste

Perfectly pure, this honey is delicious drizzled on toast, cereal, tea, smoothies and yogurt.

#### Australian Certified Organic

This exceptional honey has been hand harvested by Aussie beekeepers from hives located within a 5km organic foraging radius and carefully packed to organic specifications.

#### Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savory recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

## Method

2. Place flour in a bowl and make a well in the centre. Pour the milk mixture into the flour and which until smooth.
3. Heat a large non-stick frying pan over low-medium heat. Add  $\frac{1}{2}$  teaspoon butter to the pan.
4. Dollop 5 - 7 heaped tablespoons of the mixture into the pan. When bubbles begin to form around the edges and the bottom is golden, flip the pikelets and cook for another minute until the other side is golden
5. Remove and repeat with remaining pikelet batter. To serve, combine honey and sifted cocoa powder, mix well until smooth. Dollop onto pikelets and top with fresh fruit, granola and chia.

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