Orange and Poppy Seed Pikelets

Season: All Year
Type: Afternoon Tea
Difficulty: Medium
Serves: 6 - 8 tastes
From the Garden: oranges, eggs

What to do:
• Use a fine grater to zest your orange, set aside 2 teaspoons
• Juice the orange and measure 1 teaspoon into ½ cup of milk and leave to sour.
• Sift dry ingredients into a bowl.
• Add sugar, orange zest and poppy seeds.
• Crack the egg into the jug of soured milk and add to dry ingredients.
• Mix to a smooth batter.
• Fold through the melted butter.
• Heat a frypan to medium and lightly grease using buttered paper (kids get adult help for this)
• Drop dessert spoonfuls on to pan.
• Cook until bubbles form on top.
• Turn and cook on other side
• Serve either warm or cold with butter.

Equipment:
- Grater
- Juicer
- Knives
- Chopping board
- Measuring jug
- Teaspoon
- tablespoon
- Whisk
- 1 small bowl
- 1 medium bowl
- 1 microwave safe bowl
- Sifter
- Dessertspoon
- Spatula
- Frypan
- Egg flip
- Cooling rack

Ingredients:
- 1 cup Self Raising Flour
- ½ teaspoon bi-carb soda
- ½ cup milk
- 1 teaspoon orange juice
- 3 tablespoons sugar
- 2 teaspoons orange zest.
- 1 teaspoon poppy seeds
- 1 egg
- 1 dessertspoon butter, melted (use the microwave)