

Chocolate Banana Pikelets

Nut free, Vegetarian



Serves

6

Cooking time



Fruit per serve



1



Freeze pikelets for later.



Ingredients

- 2 medium ripe bananas
- 3 tablespoons drinking chocolate powder
- 1 teaspoon caster sugar
- $\frac{3}{4}$ cup milk
- 1 egg
- 1 teaspoon vanilla essence
- 1 cup self-raising flour
- 1 cup Greek yoghurt
- Spray oil
- 1 tablespoon icing sugar
- Fresh, frozen or canned fruit to serve

Equipment

- Large bowl
- Measuring spoons
- Fork or masher
- Measuring cups
- Fork or whisk
- Frypan
- Spatula
- Small bowl



Tasty learning for life



How to make it



1.

In a large bowl, add peeled bananas, 3 tablespoons drinking chocolate powder and 1 teaspoon caster sugar. Mash ingredients together with a fork or masher until there are no lumps.



2.

In the same bowl, add $\frac{3}{4}$ cup milk, 1 egg, 1 teaspoon vanilla essence, 1 cup self-raising flour and $\frac{1}{4}$ cup yoghurt. Mix with a fork or whisk until mixture is smooth with no lumps.



3.

Spray frypan with oil and turn to medium heat. Add 1 tablespoon of mixture to pan per pikelet, leaving space between them. Cook until bubbles appear on top. Flip and cook for another 2 minutes. Set aside.



4.

Repeat until all mixture is used. While pikelets are cooking, mix together $\frac{3}{4}$ cup yoghurt and 1 tablespoon icing sugar in a small bowl.



5.

Serve pikelets with the sweetened yoghurt and fresh, canned or frozen fruit on top.



nom!