

# Pikelets

**Preparation Time:** 5 min

**Cooking Time:** 5 min

**Servings:** About 12 pikelets

## Ingredients

1 cup chestnut flour  
pinch Salt  
2 tsp gluten-free baking powder  
200ml water  
1 tsp white vinegar  
1 Egg  
2 tbsp Honey  
2 tsp ghee, melted



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## Method

Sift the flour, salt and baking powder into a mixing bowl.

Whisk together the water, vinegar and egg and add to the flour mixture. Mix until you form a smooth mixture.

Add the honey and melted butter and stir to combine.

Drop spoonfuls of the batter into a hot, greased pan. Turn when bubbles form on the top surface.

Serve buttered with ghee and spread with honey.