

Pikelets

Prep time: 20mins

Servings:16

Ingredients:

- **1 cup Edmonds standard flour**
- **1 tsp Edmonds baking powder**
- **1/4 tsp salt**
- **1 egg**
- **1/4 cup sugar**
- **3/4 cup milk, approximately**

Method:

- 1. Sift the flour, baking powder and salt into a bowl.
- 2. In another bowl beat the egg and sugar with a whisk until pale and thick.
- 3. Add the egg mixture and the milk to the dry ingredients and mix until just combined.
- 4. Gently heat a non-stick frying pan and drop tablespoonfuls of the mixture from the point of the spoon onto the surface.
- 5. When bubbles start to burst on the top of the pikelets, turn them over and cook the second side until golden. Place in a clean tea towel to cool.

If you ate 7 out of 16 pikelets how many would you have left? 5 out of 32 pikelets?

How many eggs would be needed to make 48 pikelets?

How many millilitres of milk would be in each pikelet?

If you made 64 pikelets, how much salt would you need?

These questions are just an example of how you can support children's mathematical thinking. They can be adapted to suit different learning needs.