



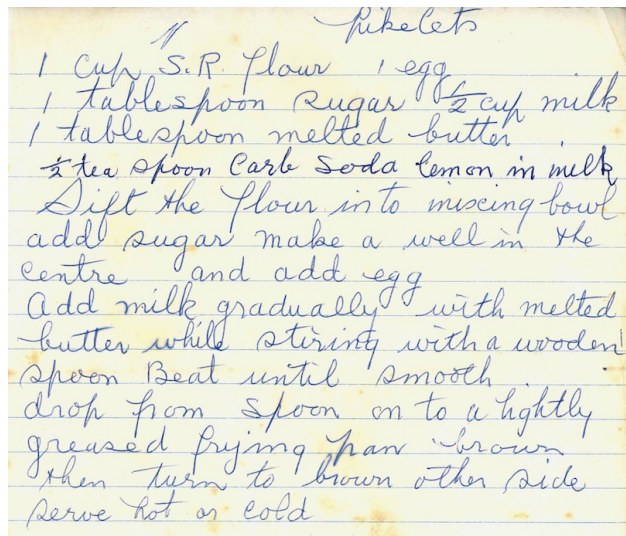
Daddy's Pikelets (Drop Scones)

My father was famous in our family for his pikelets, or drop scones as they were called in Scotland where he grew up. I remember the milk was soured with lemon juice and the batter had to rest for what seemed like an eternity. After Daddy passed, my sisters and I realised no one had written down his pikelet recipe. It was lost for all time – or so we thought! Then, while looking through my Nanna's old recipe file, I came across a pikelet recipe in her handwriting and the words "lemon in milk" jumped out at me.

Makes 10 pikelets

INGREDIENTS

- $\frac{3}{4}$ cup milk (180ml)
- 3 teaspoons strained lemon juice, plus extra for serving (15ml)
- 1 cup self-raising flour (150g/5 $\frac{1}{2}$ oz)
- $\frac{1}{2}$ teaspoon bicarb soda
- 1 tablespoon castor sugar, plus extra for serving
- 1 egg, lightly beaten
- 25g butter, melted, plus extra for greasing and serving (1oz/5 teaspoons)



METHOD

1. Combine milk and lemon juice and set aside for about 30 minutes, until curdled.
2. Sift flour and bicarb soda into a bowl.
3. Make a well in the centre and add sugar, then pour in the egg.
4. Using a wooden spoon, gradually stir in the milk mixture and butter, then beat until smooth.
5. Cover and set aside for at least an hour (Daddy sometimes refrigerated his overnight; if you do this, return batter to room temperature before cooking).
6. Heat a frying pan over medium heat and grease with a little butter.
7. Give the batter a good stir, then drop spoonfuls of it into the pan, leaving room for it to spread out. I use a $\frac{1}{4}$ cup measure and drop about half of it at a time (1 $\frac{1}{2}$ tablespoons per pikelet).
8. Cook in batches just a few at a time, for about 2-3 minutes, until bubbles start to break on the surface, then turn over and cook the other side for a minute or so until golden brown.
9. Turn out onto a clean tea towel and grease the pan again before adding more batter.
10. Serve hot topped with butter, sugar and a squeeze of lemon juice.