**Pumpkin pikelets**

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**Serves: 10 (makes 30 pikelets) Time to make: 40 mins**

**Ingredients**

* 2 cups self-raising flour
* 1 teaspoon baking powder
* 1 tsp mixed spice, 1 tsp cinnamon, ¼ tsp nutmeg (or freshly ground)
* ¼ cup brown sugar
* 1.5 cups yoghurt & ½ cup milk
* 2 egg, lightly beaten
* 3 cups cooked pumpkin, puréed
* 1 Tbsp Olive oil

**Method**

1. Turn oven on low (160oC) and set aside a tray which will keep your pikelets warm.
2. Cook pumpkin for the next group, will take about 40 mins in a low oven, dice the pumpkin into 2cm cubes.
3. Blend the cooked pumpkin in a food processor, you can add the yoghurt and milk in too.
4. Sift flour and baking powder into a mixing bowl. Add yoghurt and milk to mixture with egg; stir until a thick batter forms.
5. If you haven’t already, stir pumpkin into batter until well combined.
6. Brush a medium heavy-based, non-stick frying pan with oil and set over medium heat. Drop tablespoons of batter into a medium hot frying pan, about 4-5 cms apart; cook for 1-2 minutes, or until small bubbles appear on the pikelet surface. Flip and cook for 1 more minute, or until lightly golden. Transfer to the oven tray that you will put in a low-heat oven to keep warm. Making sure the oven is now on very low, around 100 degrees.
7. Repeat process with the rest of the batter.
8. Serve pikelets once everyone has enjoyed their lunch!