ወንጩን ከምህርት የሎጊ የሆኑን ይሸልኝ

ወንጩን ከምህርት የሎጊ የሆኑን ይሸልኝ

እን የትምህርት መብዛት መታት የጋብቷል ከምህርት የሎጊ የሆኑን ይሸልኝ

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አገር ህጋዊ መጻምል ስምምነት መሰረት ብሓባር ናይ ኢውስትራሊያ፣ መምሕድዳር ግዝዓትን ተሪቶርይ መንግሥቲ ዝወጡ።
## Perfect Pikelets

**Canteen Cuisine**

### Ingredients:

- 250mL milk
- 1 tbsp/37.5mL butter
- 2 cups/250g flour
- 1 tsp/5mL baking powder
- 1/4 tsp/1.2mL salt
- 1 large egg
- 1/2 cup/120mL sugar
- 1/2 cup/120mL sour cream
- 1/2 cup/120mL malt syrup

**Serving Suggestion:** 3

### Preparation:

1. Preheat the oven to 180°C (350°F).
2. Grease and flour 25cm/10" muffin pans.
3. Whisk together the flour, sugar, baking powder, and salt.
4. In a separate bowl, beat the egg, sour cream, malt syrup, and malted milk together.
5. Slowly add the dry ingredients to the wet ingredients, stirring until well combined.
6. Divide the batter evenly into the prepared muffin pans.
7. Bake for 20-25 minutes, or until a toothpick inserted into the center comes out clean.
8. Let cool before removing from the pans.

### Notes:

- You can add dried fruit or nuts to the batter before baking.
- These pikelets are great for breakfast or a quick snack.

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### Variations:

#### GREEN

- 1/2 cup/120mL
green tea
- 1/4 cup/60mL
green tea
- 1/2 cup/120mL
green tea
- 1/4 cup/60mL
green tea

#### RED

- 1/2 cup/120mL
green tea
- 1/4 cup/60mL
green tea
- 1/2 cup/120mL
green tea
- 1/4 cup/60mL
green tea

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### Additional Ingredients:

- 1/2 cup/120mL
green tea
- 1/4 cup/60mL
green tea
- 1/2 cup/120mL
green tea
- 1/4 cup/60mL
green tea

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