



Crumpets

What to collect	
Ingredients	Equipment
800ml milk	saucepan
40gm butter, plus extra	wooden spoon
2 teaspoons caster sugar	small bowl
7gm dried yeast (1 sachet)	frying pan
500gm (3 ½ cups) plain flour	metric measuring cups/spoons
1 teaspoon bicarbonate soda	

What to do

1. Heat milk and butter over a low heat until butter melts, set aside until lukewarm.
2. Combine sugar and yeast in a small bowl, add 200ml milk mixture and stir to dissolve. Stand in a warm place until foamy. (5 minutes)
3. Combine flour and a pinch of salt in a large bowl, make a well in the centre and add yeast mixture and remaining mixture and stir until smooth. Cover and stand in a warm place until very foamy (1- 1 ½ hours)
4. Dissolve bicarb in 50ml of warm water, add to batter and beat to combine.
5. Cover and stand until bubbling (25 to 30 minutes).
6. Heat a frying pan over low to medium heat. Add a little butter, then place buttered 10cm diameter rings in pan and fill each 2/3's full with batter.
7. milk
8. Cook until mixture bubbles, small holes form on the surface and a skin forms on top (4 to 5 minutes).
9. Remove rings, turn crumpets and cook until golden (1 minute).

- 10. Keep crumpets warm in a clean tea towel and repeat with remaining batter, thinning with a little extra milk if necessary.**