

CRUMPETS

Ingredients

150g (1 cup) all purpose
200ml (3/4 cup + 1 tbsp) warm tap water
1/2 tsp salt
1/2 tsp white sugar
1 tsp baking powder

Ingredients for yeast mixture

1 tsp instant yeast
1 1/2 tbsp warm tap water

How - To

In a small bowl, combine the yeast and water and then stir to combine.

In another bowl combine the flour, salt and water and whisk to combine.

Then add the sugar, baking soda and yeast mixture. Whisk again until smooth.

Cover with cling wrap or a tea towel for 15 - 30 mins.

Preheat stove top to a medium temperature and grease fry pan, and round rings.

Evenly pour the batter into the rings (you may need to do two batches) and allow to bubble. Turn the heat down to a low - medium temperature, and then cook until the surface is mostly set. Remove the rings, and then flip and cook until golden on top.

Enjoy straight away and lather in butter and honey or jam.

Alternately you can toast further, or store in the fridge (up to 5 days) or freezer (up to 2 months).

NOTE: Makes 4 large crumpets, or 6 regular crumpets.