

# CLASSIC CRUMPETS



50 MINS PLUS  
PROVING



SHOWING  
OFF



MAKES  
12

## INGREDIENTS

400ml milk

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1 tablespoon dried yeast

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1 teaspoon caster sugar

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300g strong white flour

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½ teaspoon bicarbonate of soda

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vegetable oil, for greasing

## HOMEMADE BUTTER

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350ml double cream

## METHOD

- 1** Gently warm the milk. In a bowl, dissolve the yeast and sugar in the warm milk and 100ml of tepid water. Leave in a warm place for 15 minutes, or until frothy.
- 2** Sift the flour, bicarbonate of soda and 1 teaspoon of fine sea salt into a large bowl. Make a well in the centre and pour in the yeast mixture.
- 3** Whisk from the centre outwards until the consistency of double cream – this will take a few minutes. Add a splash more water, if needed.
- 4** Cover with a damp tea towel and set aside for 45 minutes or until little bubbles form on the surface.
- 5** For the butter, pour the cream into a freestanding mixer. Whisk on high for 5 to 10 minutes, or until the cream splits into solids and liquid.
- 6** Drain through a sieve, discard the liquid, then rinse the solids thoroughly with cold water. Place in muslin and squeeze out any excess liquid. Mix ½ a teaspoon of sea salt through and wrap in greaseproof paper.
- 7** Grease four 10cm egg rings with vegetable oil. Wipe a little oil around a large frying pan or iron skillet and place over a medium-high heat.
- 8** Arrange the rings in the frying pan and, once hot, spoon 4 tablespoons of the batter into each ring. Cook for 5 minutes, or until little bubbles appear on the surface.

- 9** Once the bubbles have burst, leaving little holes, use tongs to carefully lift off the rings and flip over the crumpets, then cook for 1 minute on the other side. Re-grease and reheat the rings and pan before cooking the next batch.
- 10** Serve the crumpets warm, with a slather of butter. If making them in advance, just toast lightly on both sides when you come to serve them.