



HOMEMADE CRUMPETS

<https://www.mainland.co.nz/recipe/homemade-crumpets.html>



Prep Time
10 MINS

COOKING Time
30 MINS

SERVES
4

Nothing beats a fresh homemade crumpet, especially when you top it with Mainland Buttersoft. This is a great recipe that will feed the family for a Sunday morning breakfast or afternoon tea.

Ingredients

- 450ml lukewarm milk
- 50ml lukewarm water
- 1 tablespoon active dried yeast
- 1 teaspoon caster sugar
- 300g plain flour
- $\frac{3}{4}$ teaspoon baking powder
- 1 teaspoon salt
- [Mainland Buttersoft](#) for greasing
- 4 crumpet rings approx. 10cm in diameter

To serve

- Mainland Buttersoft
- Your favourite jam

Method

1. Combine the milk and water in a bowl, then add the yeast and sugar and stir to combine.
2. Leave to rest for 15 minutes until the yeast has activated and is foaming.
3. In another bowl, mix the flour, baking powder and salt and make a well in the middle. When the yeast mixture is ready, pour it into the well and whisk until the mixture is smooth and free of any lumps.
4. Cover with a tea towel and leave to rest for 1 hour, until bubbles are appearing on the surface.

To cook

1. Heat a large non-stick fry pan over a medium heat and grease with Mainland Buttersoft. Place the crumpet rings in the pan and add 3-4 tablespoons of the mixture to each ring.
2. Cook for 5 minutes until bubbles appear and burst on the surface, then remove the crumpet rings, flip the crumpets and cook for a further 1-2 minutes until golden brown.
3. Remove and place in a warm oven.
4. Repeat this process until you have used up all the mixture.

Serve the crumpets with Mainland Buttersoft and jam or other favourite topping.

Tip

If you don't have crumpet rings to hand, it's very simple to make them at home.

Get some tinfoil and pull out a piece 30cm x 30cm. Fold this in half three times until you have a 30cm strip that is 5cm high. Shape into a 10cm diameter circle and staple the ends together. And there you have a homemade crumpet ring. Grease with Mainland butter before you use them to make sure the crumpets don't stick.