Posted on 26 September 2012

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Joyce's Crumpets



Ingredients

3 cups plain flour
2 teaspoons dry yeast
1 1/2 tsp salt
1 tsp of sugar
2 TBS powdered milk
2 3/4 cups of warm water
1 tsp bicarbonate of soda
2 TBS of warm water
4 crumpet rings. (Lakeland have them)

Preparation

1. Sift all dried ingredients into mixing bowl. Add warm water (not too hot - you don't want to kill the yeast).
2. Let stand covered for an hour by which time it has thickened and formed holes.
3. Mix Bicarb and 2 tblsp hot water and stir till powder is melted. Toss into the mixture and mix well.
4. Heat griddle, pour 1/3 cup of mixture into your crumpet rings and let cook at about 150 degrees till you see the top solidify. You do NOT need to turn them over but if you do, do so for only a few seconds.
5. Makes about 20.