Crumpets

Ingredients

- 2 teaspoons (7g/1 sachet) dried yeast
- 2 teaspoons caster sugar
- 1/2 cup (125ml) warm milk
- 1/2 cup (125ml) warm water
- 1 1/2 cups (225g) plain flour
- 1/2 teaspoon salt
- 1/2 cup (125ml) water, extra
- 1/2 teaspoon bicarbonate of soda
- 100g butter, softened

Method

1. **Step 1**
   
   Combine the yeast, sugar, milk and water in a medium bowl. Set aside in a warm, draught-free place for 10 minutes, or until foaming.

2. **Step 2**
   
   Combine the flour and salt in a large bowl. Make a well in the centre and add the milk mixture. Stir until well combined. Cover with plastic wrap and set aside for 1 hour or until mixture doubles in size.

3. **Step 3**
   
   Combine the extra water and bicarbonate of soda in a jug. Use a balloon whisk to whisk the flour mixture until it deflates to the original size. Gradually add the water mixture, whisking well between each addition, until well combined and smooth. Cover with plastic wrap and set aside for 30 minutes to rest.

4. **Step 4**
   
   Brush a large non-stick frying pan with oil to grease. Brush 5 egg rings with oil to lightly grease. Place frying pan over medium-low heat. Pour 2 tablespoons of mixture into the egg rings in pan and cook for 5 minutes or until bubbles rise to the surface and base is golden and top is set. Turn and cook for 1 minute or until lightly golden. Transfer to a wire rack. Continue in 2 more batches with remaining batter.