

CRUMPETS

INGREDIENTS

1/2 cup milk
1/2 cup boiling water
2-1/4 teaspoons active dry yeast
1 teaspoon granulated sugar
1-1/2 teaspoons salt
1-3/4 cups all-purpose flour
1/4 teaspoon baking soda, dissolved in 1 tablespoon hot water

YOU WILL ALSO NEED

4-5 greased pancake or english muffin rings, or in a pinch, you can use tuna cans with tops and bottoms removed

DIRECTIONS

Combine milk and boiling water in a large bowl. Cool until lukewarm. Add yeast and sugar. Let sit for 5 minutes, or until bubbly. Mix salt with flour. Add to yeast mixture and beat with a spoon for several minutes. Let batter rise until doubled in bulk and slightly bubbly. Beat dissolved soda into batter. Let rise again until doubled in bulk.

Heat a griddle or large frying pan over medium-hot heat. Position greased rings in pan. Spoon batter into rings to a depth of about 1/2-inch. Cook until dry and bubbly on top. Remove rings, turn crumpets and brown lightly on the other side. Repeat with remaining batter. Transfer to a rack to cool. Toast and butter to serve.