

English Crumpets



PREP TIME 15 Min
COOK TIME 10 Min
READY IN 25 Min
SERVINGS - 8

INGREDIENTS

- * 1 (.25 ounce) package active dry yeast
- * 1/4 cup warm water (105 degrees to 115 degrees)
- * 1 teaspoon sugar
- * 1/3 cup warm milk (110 to 115 degrees F)
- * 4 tablespoons butter or margarine, melted, divided
- * 1 egg
- * 1 cup all-purpose flour
- * 1/2 teaspoon salt

DIRECTIONS

- 1.** In a mixing bowl, dissolve yeast in warm water. Add sugar; let stand for 5 minutes. Add the milk, 1 tablespoon butter and egg; mix well. Add flour and salt; beat until smooth.
- 2.** Cover and let rise in a warm place until doubled, about 45 minutes.
- 3.** Brush griddle and 3-in. metal rings or open-topped metal cookie cutters with remaining butter. Place rings on griddle; heat over low heat. Pour 3 tablespoons of batter into each ring. Cook for 7 minutes or until bubbles begin to pop and the top appears dry. Remove rings.
- 4.** Turn crumpets; cook 1-2 minutes longer or until the second side is golden brown. Serve warm or let cool on a wire rack and toast before serving.

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