**Crumpets**20 pieces

**Ingredients:**

• 285ml lukewarm water

• 285ml of lukewarm milk

• 550 grams of white wheat flour

• 1 teaspoon of salt

• 1 teaspoon of granulated sugar

• 1 sachet of dried yeast (7 grams)

• 1/2 teaspoon baking powder

• Butter for baking

**Necessities:**

Mixing bowl

Mixer

Moist kitchen towel

Spatula

Baking pan

Saucepan

Spoon

Scale

Metal ring of about 5 cm

Cooking Pliers

Brush

**Preparation:**

1. Weigh out 550 grams of flour (if necessary, you can sift this).

2. Add the water and milk together. If this is not lukewarm, put it on a low heat in a saucepan until you can just keep your fingers in it.

3. Dissolve the yeast in a little lukewarm milk & water. Stir it well with a spoon or whisk.

4. Mix the flour, sugar, lukewarm milk & water with the dissolved yeast.

5. Switch on the mixer (food processor).

6. Mix the dough until well mixed.

7. Cover the bowl with a damp cloth or a piece of plastic cling film.

8. Let the dough rise in a warm place for 60 minutes until the volume has doubled.

9. Mix the salt with the baking powder in a little bit of water until dissolved. Mix it with the dough.

10. Cover the bowl and let it rise for another 30 minutes.

11. Grease the ring thin with butter and let it heat up on a flat baking tray or in a frying pan.

12. As soon as the baking tin is warm, spoon some batter (about 1.5cm high or 1 gravy spoon) into it.

13. Let the batter rise on a low fire like a pancake.

14. As soon as holes pop up and the crumpet looks firm, turn it over and fry the other side briefly. This can be done with the ring or without a ring.

Tips: Instead of a ring, you can also simply put the batter in small amounts in the frying pan. You can also replace the dried yeast with 20 grams of fresh yeast. Then first dissolve the fresh yeast in the lukewarm water and all other steps are the same.

To serve: Serve with butter, jam or maple syrup. Or simply delicious with butter and sprinkles. If you made the crumpets the day before. Spread with butter and put them under the grill, top with a slice of cheese and melt the cheese under the grill. Crumpets are also tasty with a savory filling such as smoked salmon or cheese.

Storage: You can simply freeze the crumpets. Defrost and then heat under the grill.