

Homemade crumpets are a delicious treat, whether for a snack, dessert or as part of an indulgent brunch.



Crumpet stack with berries

Ingredients

CRUMPETS - SERVES 6

500 ml (2 cups) cake flour
15 ml (1 tbsp) baking powder
30 ml (2 tbsp) sugar
2 ml salt
2 eggs, beaten
500 ml (2 cups) buttermilk
60 ml (¼ cup) butter, melted
oil for frying

TIPS & VARIATIONS:

- Omit sugar and serve crumpets as a savoury snack or light meal.
- Serve with bacon and maple syrup or cooked chicken and cottage cheese.
- Add 125 g blueberries to the batter, fry as above and serve with honey and nuts.
- Buttermilk makes the crumpets light and fluffy, but it can be substituted with 400 ml milk.
- Take care not to make the batter too runny, then it is difficult to fry.
- Add a pinch of cinnamon to the batter for a delicious flavour.

Method

1. Sieve flour and baking powder together in a large glass bowl or AMC 24 cm Dome. Add the sugar and salt. Stir through and make a well in the flour mixture.
2. Add eggs and buttermilk to the well and whisk the liquids into the flour mixture until a smooth batter forms – don't overmix. Pour melted butter over the batter and gently stir in. The batter is quite a runny consistency.
3. Heat an AMC 28 cm Chef's Pan over a medium temperature until the Visiotherm® reaches the first red area. (If using the AMC Flux, start on P5.) Spread a thin layer of oil over the base.

4. Pour 30-50 ml batter per crumpet onto the base, depending on the size of crumpets you want to serve. Fry until bubbles start to form, then carefully turn over. Fry until golden brown and cooked through – this will only take a few minutes.
5. Keep crumpets warm in the oven and continue to fry the rest. Only grease the base with more oil when necessary and reduce heat if necessary.
6. Serve warm crumpets with toppings of your choice, like fresh fruit or berries, honey, toasted nuts, like macadamia nuts and mint.