

Crumpets - [Nagi – Recipe Tin Eats](#)

Approximately 6 crumpets using 9cm / 3.5" rings

Ingredients:

- 150g (1 cup) white flour, *plain / all purpose*
- 200ml (3/4 cup + 1 tbsp) warm water, *tap water (200g) (Note 1)*
- 1/2 tsp salt, *cooking/kosher salt (1/4 tsp table salt)*
- 1/2 tsp white sugar
- 1 tsp baking powder



Yeast Mixture

- 1 tsp yeast, *instant/rapid rise OR dry active yeast (Note 2)*
- 1 tbsp warm water (*just tap water*)

Instructions:

Crumpet Batter:

1. Place flour, water and salt in a bowl and whisk for 2 minutes (electric beater 1 minute on speed 5).

Yeast Mixture - Dissolve Yeast into 1 tbsp warm water in a small bowl.

2. Add Yeast Mixture, sugar and baking powder into bowl, then whisk for 30 seconds (or 15 sec speed 5).
3. Cover with cling wrap or plate, then place in a very warm place for 15 to 30 minutes until the surface gets nice and foamy. It will only increase in volume by ~10 - 15%.

Cooking Crumpets:

4. Grease 2 or 3 rings with butter (approx. 9 cm / 3.5" wide, though any ring or metal shaper will do, Note 3) (TIP: Non-stick rings - brush with melted butter. Everything else - smear with butter)
5. Brush non-stick skillet lightly with melted butter then place rings in the skillet.
6. Turn stove on medium high (medium for strong stoves) and bring to heat (Note 4 for "sizzle test").
7. Pour 1/4 cup batter into the rings (65ml), about 1cm / 2/5" deep (will rise ~60%).
8. Cook for 1 1/2 minutes - bubbles should start appearing on the surface (but not popping yet).
9. Turn heat down to medium, cook for 1 minute - some bubbles should pop around the edges.

10. Turn heat down to medium low, cook for a further 2 1/2 to 4 minutes, until the surface is "set" and it's clear there will be no more bubbles popping! (At this stage you can help the final bubbles pop with a skewer!)
11. Remove rings (you might need to run knife around to loosen).
12. Then flip and cook the other side for 20 to 30 seconds for a blush of colour.
13. Transfer to wire rack (golden side down) and fully cool.

Can be eaten once cool, but it's even better the next day (Note 5).

Notes:

1. **Warm water** - just tap water, warm enough that you'd want to take a bubble bath in it, not so hot that you'd scorch yourself.
200ml = 200g (handy so you can just pour straight in rather than measuring out separately!)

2. Yeast - original recipe calls for normal active dried yeast. Works exactly the same with instant/rapid rise yeast - tried with both, no difference.

3. Rings - anything round like biscuit cutters, egg rings or even a cleaned empty tuna can (remove top and bottom, clean thoroughly and use labels, grease well).

4. Pan heat - the batter needs to sizzle gently when it hits the pan, otherwise it's not hot enough to get the bubbles happening. But if too hot, the crumpets will burn!

TEST by putting a dab of batter on the end of a butter knife and pressing it on the skillet. Sizzle = hot enough. There should not be wisps of smoke coming from the pan at this stage (too hot).

COOKING TIP: Heat control is key to crumpet success! You need stronger heat at the begin to get the holes bubbling, then lower heat so the crumpet cooks through without burning the base BUT still strong enough to make the bubbles "pop". The temps provided in the recipe are for a standard stove - if yours is extra strong (like the portable one I use for videos), dial it down a bit.

Bubbles will start to pop around the edges first, then in the centre. There can be some wisps of smoke from the butter around the rings, but if it gets quite smokey, it means the skillet is too hot. If this happens, remove skillet from stove to cool it down a bit, then return it to the stove.

5. Texture of crumpets really becomes just like store bought if you leave them overnight, more of that signature "rubbery" texture (I realise that sounds totally off putting but I don't know how else to describe it!).