

# Homemade Crumpets with Honey Butter

**Serves:** 10–12    **Prep:** 10 minutes (+1 hour resting)    **Cook:** 20 minutes

## INGREDIENTS

- 14g (2 sachets) dried yeast
- 1 tsp castor sugar
- 350ml warm milk
- 350g plain flour
- ½ tsp bicarbonate of soda
- 1 tsp sea salt
- 200ml water
- 2 tbsp olive oil
- 1 tbsp butter
- 250g butter, softened
- 60ml (¼ cup) honey

## INSTRUCTIONS

1. Combine the yeast, sugar and milk in a jug and whisk well to combine. Set aside in a warm place for 5 minutes to allow the yeast to activate.
2. Combine the flour, bicarb soda and salt in a large bowl. Make a well in the centre and add the wet yeast mixture and water. Whisk well and then set aside, covered, for an hour.
3. Heat half the olive oil in a heavy-based frying pan over medium-low heat. Grease four 8cm crumpet rings. Place the greased rings into the pan and fill each three-quarters full with batter.
4. For the honey butter, put the butter and honey in a large bowl and whisk using egg beaters for 5 minutes, or until the butter is light and airy.
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6. Serve the crumpets hot with a big dollop of honey butter.