Homemade Capilano Crumpets

INTERMEDIATE • 20-25 MINS

There is something so special about making nostalgic family meals from scratch. These homemade honey crumpets harness the buttery flavour of our Capilano Pure Honey for a staple recipe you'll be making for breakfast in years to come.

Top them with seasonal fruit (and a generous lashing of honey), you can't beat that for a classic Aussie combo!



SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Intermediate	5 mins	15-20 mins	6 (using 9cm metal rings)

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

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Ingredients

- 1 tsp (3.1g) instant dried yeast (+ 1 tbsp warm water)
- 200ml (¾ cup + 1 tbsp) warm water
- 1 tbsp (30g) Capilano Pure Honey
- 150g (1 cup) plain white flour
- ½ tsp salt
- 1 tsp baking powder
- ½ tsp white sugar
- Oil or butter, to grease

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

Method

1. Dissolve yeast in 1 tablespoon warm water and set aside.
2. Combine honey with 200ml warm water.
3. In a mixing bowl, combine flour and salt. Add honey and water mixture, then whisk for 2 minutes until smooth.
4. Add yeast, baking powder and sugar, then whisk for 30 seconds. Cover bowl with a tea towel and set aside in a warm place for 15 minutes until bubbles form on the surface and batter has risen.
5. Spray a large non-stick frypan with oil or smear with butter. Spray or smear 6 metal rings and arrange in pan, then heat pan on medium-high.
6. Pour ¼ cup of batter into each ring and cook for 1½ minutes until bubbles form and begin to pop. Reduce heat to medium-low and continue cooking for 2 minutes. Remove rings and pop bubbles as they form.
7. When tops have set, flip each crumpet to sear tops. Remove from pan.
8. Serve hot with butter and Capilano Pure Honey.

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