Brown Butter Crumpet French Toast

EASY • 10 MINS

Create the sweetest breakfast in bed for Mum, or delight the family with a new twist on much loved crumpets with honey. This French toast-inspired version is quick to whip up and everyday impressive.



SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	5 mins	5 mins	2

Ingredients

- 4 crumpet rounds

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- 2 eggs
- 2 tsp Capilano Pure Honey
- 1 tsp vanilla bean paste
- ⅓ cup milk or milk of choice
- Butter

Berry Coulis
- ½ cup frozen or fresh mixed berries
- 1 tsp vanilla bean paste
- 1 tbsp Capilano Pure Honey

To serve
- ⅓ cup coconut yoghurt or yoghurt
- 2 tbsp Capilano Pure Honey
- Fresh honeycomb, crumbled

Method

1. In a small saucepan or microwave safe bowl, combine berries, vanilla, and honey. Heat over medium-low heat until berries have softened, and mixture is bubbling (approx. 2 minutes stovetop, or 1 minute in microwave). Strain to remove excess liquid and allow to cool while you prepare crumpets.

2. In a shallow bowl, combine eggs, milk, vanilla, honey. Whisk to combine.

3. Dip the bottom side of the crumpets into the batter and allow to absorb mixture for 20 seconds. Flip over briefly on the bubbly side for 5 seconds, then use a butter knife to wipe excess from the surface (so the honey can still ooze into the crumpets once cooked).

4. Heat a frypan to medium and add 1 tsp butter, allow to brown slightly then add crumpets base side down. Cook for 2 minutes, then flip over and cook for an additional 1-2 minutes until golden brown.

5. Serve with coconut yoghurt, berries, and a generous swirl of honey. For a gourmet addition, add a small piece of honeycomb to serve.

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 of Australia.

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.

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