

Sourdough Crumpets

Rating (01-10): 08

Hours to prepare: 1/2

Leaven type: Sourdough 'Discard'

Recipe Source: Combination of: King Arthur Flour & Root Baking Co

Bread Volume: Makes 4 crumpets

of Times Baked: 2

Last Time Baked: November 16, 2020



Special Notes:

Here are some considerations for the next time that I bake these crumpets:

- If discard starter is particularly sour, increase the baking soda to ½ tsp
- Make sure that the griddle is well heated before pouring the batter (should result in higher rise - ?)
- Make sure the muffin rings are well greased

Special Tools:

- Cooking griddle
- English Muffin rings (1" high and 4" across)

Ingredients:

<u>INGREDIENT</u>	<u>QUANTITY</u>
Sourdough Starter 'Discard' (unfed)	250g (~1 cup +)
Sugar	½ tsp
Salt	½ tsp
Baking Soda	3/8 tsp
Cooking Oil	-
Butter	-

Directions - Prep:

Bring sourdough discard out of refrigerator 30 minutes before baking

Directions – Baking Day:

This recipe is quick and easy.

1. Thoroughly combine the sugar, salt, & baking soda in small bowl
2. Place sourdough starter in a medium-sized bowl
3. Mix dry ingredients into starter – let it rest ~5 minutes - the batter should rise up and bubble a bit, becoming almost billowy
4. Heat the cooking griddle over medium-low heat
5. Lightly grease the griddle surface with cooking oil (if pan isn't non-stick)
6. Meld a pat of butter atop the oil
7. Grease the English Muffin rings and place on warm griddle

8. Divide the batter evenly among the rings (~1/4+ cup of batter per ring)
9. Cook for about 5 minutes, until the tops are set and full of small holes – carefully check bottom to confirm it is golden brown
10. Carefully remove the rings (toast grabbers) and flip the crumpets over
11. Continue to cook for about 3 minutes, until they are golden on the bottom
12. Enjoy the crumpets warm, split and spread with butter and/or jam – or toast until brown and crisp
13. Store any leftovers at room temperature for several days – or freeze (well wrapped) for longer storage