

**INCO Living in Crete  
Warburton's Style Crumpets**



Indulge in the fluffy, golden perfection of homemade Warburtons-style crumpets with our easy-to-follow recipe. These iconic British treats are a delightful addition to any breakfast or tea time spread. With their signature nooks and crannies, they're perfect for soaking up melted butter or your favorite spreads. Let's dive into the art of crafting these irresistible crumpets, sure to become a household favorite in no time!

**Serves: 6**

**Ingredients:**

- 150 Grammes plain white flour
- 200 Milliliters Water
- 1/2 teaspoon salt
- 1/2 teaspoon sugar
- 1 teaspoon baking powder
- 1 teaspoon dried yeast

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**Preparation notes:**

1. Add Flour, Water and Salt to a mixing bowl
2. Mix vigorously with a whisk until your arm aches (at least 5 minutes) to create your crumpet batter
3. Mix a few ml of water into your dried yeast
4. Add sugar, baking powder and yeast mixture to a large bowl and mix for another 30 seconds until you have a clear batter (and your arm aches even more!)
5. Cover the mixing bowl and put into a warm place for 15 mins
6. Place a greased metal biscuit cutter (any shape cutter you have to hand will also do the trick) into the middle of a non-stick frying pan on medium/high heat.
7. Stir your batter to remove any large air bubbles
8. Use a ladle to drop approx. 60g batter into the cutter inside the pan
9. Wait for approx. 4 mins – carefully lift the ring off the crumpet
10. Remove the baked Crumpet from the pan (if the top looks a bit gooey flip it over in the pan for a few seconds)
11. After cooling, toast and enjoy with butter