



<u>Equipment</u>	<u>Ingredients</u>
Round biscuit cutters	1 C sourdough starter
Griddle	1 tsp sugar
	scant 1/2 tsp salt
	scant 1/2 tsp baking soda
	2 T Bread/AP Flour

Instructions

1. Grease cookie/biscuit cutters and place on the griddle.
2. Preheat the griddle (medium heat)
3. Mix the Crumpet batter, whisk until the batter is 2- 3 times original volume.
4. Divide the batter between the 4 cookie/biscuit cutters, turning the heat down to medium low.
5. Cook until the tops appear set – you should see the small holes that characterize crumpets. Flip the crumpets and cook for another few minutes
6. until they are golden brown (on both sides).
7. Remove from heat and remove the cookie/biscuit cutters, using a small knife to separate them if necessary.

