

THE BRITISH COOKBOOK



PHAIDON

SCOTTISH CRUMPETS

SCOTLAND

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SCOTTISH CRUMPETS

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The Scottish crumpet is like its English cousin, writ large and baked without rings: one side is bubbly and airy, the other smooth and a deep amber brown. Scottish crumpets are to be served warm, spread with butter and jam or golden syrup and eaten rolled up.

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Makes: 12

Prep time: 5 minutes

Cook time: 15 minutes



- 45 g/ / 1½ oz (3 tablespoons) unsalted butter
- 375 g/ 13 oz (3 cups plus 1 tablespoon) plain
(all-purpose) flour
 - 8 g/ ¼ oz (2 teaspoons) baking powder
 - 4 g/ ⅛ oz (1 teaspoon) fine salt
- 45 g/ 1½ oz (¼ cup minus 1 teaspoon) caster
(superfine) sugar

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- 2 eggs
- 400 ml/ 14 fl oz (1⅔ cups) full-fat (whole) milk
 - butter or vegetable oil, for frying
- To serve:
 - butter
 - jam, honey or golden syrup

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- * Preheat a large, heavy frying pan or skillet over a medium-high heat. Preheat the oven to 80°C/ 176°F/lowest Gas Mark (optional).
- * Meanwhile, melt the butter in a small saucepan over a medium-low heat. Remove from the heat and set aside.
- * Sift the flour, baking powder, salt and sugar into a medium bowl.
- * Beat the eggs and milk together in another medium bowl until smooth, then stir in the melted butter.
- * Using a whisk, slowly incorporate the egg mixture into the dry ingredients, making sure that no lumps form (beating vigorously only if necessary, but avoid overworking the batter). Continue to gradually add the remaining egg mixture until a smooth texture is achieved (similar to that of thick double (heavy) cream), scraping the bottom of the bowl to ensure the batter is thoroughly mixed.

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* Reduce the heat under the frying pan or skillet to medium, rub the butter or oil around the frying pan or skillet (repeating the process in between crumpets), then spoon a 115 ml/4 fl oz ladleful of the mixture into the centre of the pan, creating a thin crumpet about 10 cm/4 inches in diameter. Cook each crumpet for 2–3 minutes until bubbles start to form and the batter begins to dry out.

The crumpet should brown on the base but still be tacky. Flip over and cook for another minute until pale golden on top with small bubbles showing. Serve immediately or keep the crumpets in the preheated oven until they are all cooked.

* Serve with butter, or jam, honey or golden syrup.