

Sourdough Crumpets

Ingredients:

- 250g sourdough discard or starter
- 65ml water
- 1 tsp sugar
- ½ tsp baking soda
- ½ tsp baking powder
- ¼ tsp salt
- Oil for frying
- Butter to serve

Instructions:

1. Heat crumpet rings in oiled nonstick pan (skip preheat for silicone rings).
2. Mix discard, water, sugar, bicarb, baking powder, and salt until smooth and pourable (like thick cream).
3. Brush inside of rings with oil.
4. Pour in batter to about $\frac{3}{4}$ full.
5. Cook until bubbles pop, and batter firms.
6. Flip and toast the tops (hole side down).
7. Serve with butter.

Yield: 6