

## Recipe For English Muffins

- Combine in a mixing bowl:
  - 1 Cup water
  - 1/2 Cup scalded milk
  - 2 Teaspoons sugar
  - 1 Teaspoon salt
- Dissolve 1 package active dry yeast in 2 tablespoons of warm water for 3 to 5 minutes.
- Combine the 2 mixtures.
- Sift before measuring - 4 cups of all purpose flour.
- Beat 2 cups of flour gradually into the above mixture. Cover the bowl with a cloth and let the dough rise in a warm place (about 85°F) for about 1-1/2 hours, or until it collapses back into the bowl.
- Beat in 3 tablespoons of softened butter.
- Beat or knead in the remaining flour.
- Grease the inside of the muffin rings and fill half full with the batter. Let them stand in a lightly greased cookie sheet until the dough has doubled in bulk. (It should now fill the muffin ring.)
- Place the cookie sheet with the muffins in an oven preheated to 425° F. Cook until muffins are a golden brown color.
- Cool slightly on a cake rack and remove the muffin rings.
- The above recipe makes 8 muffins. If you have only 4 muffin rings, chill or freeze half the dough before it rises and bake in two batches.

## Crumpets

- Follow the above recipe except increase the milk from 1/2 cup to 2/3 cup.