

Under 45 minutes

Makes 15-20 crumpets

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Ingredients:

Crumpet batter:

- 2 cups (500ml) cake flour, sifted
- 2 tsp (10ml) baking powder
- Pinch salt
- 2 eggs
- 2 cups (500ml) milk
- 1 tsp (5ml) vanilla essence
- 2 Tbsp (30ml) melted butter or canola oil
- Oil or butter, for frying

For serving:

- Knob butter
- 3-4 bananas, peeled and halved
- 2 Tbsp(30ml) brown sugar
- Juice (40ml) and grated peel of ½ orange
- ⅓ cup (80ml) icing sugar
- Chopped pecan nuts (optional)

Method

1. Combine cake flour, baking powder and a pinch of salt in a large bowl.
2. Whisk together eggs, milk, vanilla essence and melted butter or canola oil.
3. Pour wet ingredients into dry ones and mix well.
4. Set aside batter to rest for 10 minutes, if time allows.
5. Heat oil or butter in a large pan.
6. Place 9cm cookie cutters in the pan and pour in about ¼ cup (60ml) batter for each

crumpet.

7. Fry in batches for 3-4 minutes per side or until cooked through and golden.
8. Heat a generous knob of butter in a separate pan until foamy.
9. Add bananas, brown sugar and fry for 4-5 minutes until well browned but not too soft.  
Set aside.
10. Combine juice, grated peel and icing sugar until smooth.
11. Pile crumpets onto plates, top with caramelised banana, drizzle with citrus icing and top with chopped pecan nuts.
12. Serve warm.

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