



# Easy Homemade English Muffins with Perfect Crannies

## The Joy of Homemade English Muffins

The smell of toasting English muffins takes me back to rainy mornings at my grandma's house. She'd split them warm, slather them with honey, and watch us giggle as butter dripped down our chins. That crispy outside, soft inside, and those tiny crannies—pure magic. **Ever wondered how you could turn basic ingredients into something this comforting?** It's simpler than you think. Try this recipe, and you'll never buy store-bought again.

## My First Muffin Mishap

My first batch looked more like pancakes than muffins. I rushed the rise

time, and they spread like spilled milk on the griddle. But even flat, they tasted heavenly—warm, yeasty, with a hint of sweetness. **Cooking teaches patience, and good food rewards it.** Now I let the dough rise slow, like a lazy Sunday. Share your first kitchen flop in the comments—did it still taste good?

## Why These Muffins Shine

– The melted butter adds richness, while the egg keeps them tender. – Cornmeal dusting gives that classic crunch, perfect for holding jam. **Which flavor combo surprises you most? Try cinnamon-sugar or avocado with chili flakes!**

## A Bite of History

English muffins started in 10th-century Wales, cooked on griddles over open fires. They became a breakfast staple in Victorian England. \*Did you know the word “crumpet” was once used for these too?\* Today, they’re loved worldwide. Poll: Do you prefer sweet or savory toppings?





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## Ingredients:

Ingredient	Amount	Notes
Milk	1 ¼ cup	Warmed to 105°F
Instant yeast	2 ¼ teaspoon	
Sugar	2 Tablespoons	
All-purpose flour	3 cups	More as needed
Salt	1 teaspoon	
Butter	3 Tablespoons	Melted
Egg	1 large	Whisked
Cornmeal	As needed	For dusting

## How to Make English Muffins with Perfect Crannies

**Step 1** Warm milk to 105°F—like bathwater, not too hot. Mix yeast and sugar in. Wait for foam. This means it's alive. (Hard-learned tip: Cold milk kills yeast, so test with your finger.)

See also Cranberry Walnut Bread Recipe for Homemade Loaves

**Step 2** Whisk flour and salt in a big bowl. Add milk mix, butter, and egg. Knead until dough pulls away. Sticky? Add a spoon of flour. **Step 3** Cover dough and let it rise. Find a warm spot—near the oven works. Wait until it doubles. Patience pays here. **Step 4** Roll dough thick, cut circles with a glass. Dust pans with cornmeal. Let muffins rise again. They'll puff up nicely. **Step 5** Cook on low heat—no rushing. Flip when golden brown. Check temp: 200°F means done. \*Fun fact: Crannies form from slow cooking.\* **What's your favorite way to eat English muffins? Share below! Cook Time:** 15 minutes **Total Time:** 1 hour

35 minutes **Yield:** 8–10 muffins **Category:** Breakfast, Bread

## 3 Fun Twists on Classic English Muffins

**Cinnamon-Raisin** Add 1 tsp cinnamon and 1/2 cup raisins to the dough. Sweet and cozy. **Cheesy Herb** Mix in 1/2 cup shredded cheddar and 1 tbsp dried herbs. Savory delight. **Whole Wheat Honey** Swap half the flour for whole wheat. Use honey instead of sugar. Hearty and wholesome. **Which twist would you try first? Vote in the comments!**

## Serving Ideas for Your Homemade Muffins

Toast them crisp. Top with butter and jam or avocado and salt. Pair with scrambled eggs for a full meal. Drink ideas: Cold orange juice or a hot latte. For a treat, try a mimosa. **Which would you choose tonight? Tell us below!**





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## Storing and Reheating Your English Muffins

Keep muffins fresh by storing them in a sealed bag at room temp for 3 days. For longer storage, freeze them. Wrap each muffin in foil, then place in a freezer bag. They'll last up to 3 months. To reheat, toast straight from the freezer—no thawing needed. \*Fun fact: Freezing locks in freshness better than fridge storage.\* Batch-cook tip: Double the recipe and freeze half for lazy mornings. Why this matters: Fresh muffins beat store-bought any day. Have you tried freezing muffins before? Share your tricks!

See also [Samoan Coconut Buns](#) [Sweet Bread Rolls](#)

## Fixes for Common English Muffin Hiccups

Dough too sticky? Add flour 1 tablespoon at a time until it pulls from the bowl. No crannies? Cook on low heat—rushing kills the nooks. Muffins dense? Let dough rise longer in a warm spot (try near a sunlit window). Why this matters: Small tweaks make big differences. My first batch was hockey pucks—patience fixed it! What's your biggest baking fail? Let's laugh together.

## Your English Muffin Questions, Answered

**Q: Can I make these gluten-free?** A: Swap flour for a 1:1 gluten-free blend. Add 1 tsp xanthan gum for texture. **Q: How far ahead can I prep the dough?** A: Refrigerate after step 3 for up to 24 hours. Let it warm up before shaping. **Q: What if I don't have instant yeast?** A: Use active dry yeast but proof it in warm milk first (5-10 minutes). **Q: Can I use oil instead of butter?** A: Yes, but butter adds flavor. Try

coconut oil for a dairy-free twist. **Q: How do I halve or double this recipe?** A: Adjust all ingredients evenly. Keep yeast at 1 1/8 tsp if halving.

## Let's See Your Crannies!

Nothing beats homemade muffins with jam dripping through the holes. Tag **@SavoryDiscovery** on Pinterest so I can cheer you on. Your kitchen wins inspire me. Happy cooking! —Elowen Thorn.



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# **Easy Homemade English Muffins with Perfect Crannies**

Author: Elowen Thorn



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Cooking Method: [Griddle Stovetop](#)



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Difficulty: **Beginner**



## Easy Homemade English Muffins with Perfect Crannies | 17

Prep time: **20 minutes**





## Easy Homemade English Muffins with Perfect Crannies | 18

Cook time: **15 minutes**



## Easy Homemade English Muffins with Perfect Crannies | 19

Rest time:



## Easy Homemade English Muffins with Perfect Crannies | 20

Total time: **1 hour 35 minutes**



## Easy Homemade English Muffins with Perfect Crannies | 21

Servings: **Not specified servings**



## Easy Homemade English Muffins with Perfect Crannies | 22

Calories: **kcal**



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Best Season: **Summer**

### **Description**

Enjoy homemade English muffins with perfect crannies, toasted and



topped with butter and jam.

See also Savory Ham and Cheese Breakfast Pastries

## Ingredients

- ☐ 1 ¼ cup milk, warmed to 105°F
- ☐ 2 ¼ teaspoon instant yeast
- ☐ 2 Tablespoons sugar
- ☐ 3 cups all-purpose flour, more as needed
- ☐ 1 teaspoon salt
- ☐ 3 Tablespoons butter, melted
- ☐ 1 large egg, whisked
- ☐ cornmeal, for dusting

## Instructions

1. Activate yeast: Combine 1 1/4 cup warm milk, 2 1/4 teaspoon instant yeast and 2 Tablespoons sugar in a small bowl. Allow to sit for 2 minutes or until foamy.
2. Mix dough: Combine 3 cups flour and 1 teaspoon salt in a large mixing bowl. Then add in the milk, butter and egg. Use a dough hook or whisk to mix together and knead for 2 minutes. The dough will be soft and sticky, but you'll know it's ready when it starts pulling away from the sides. If it's still too sticky, add 1-2 Tablespoons more flour.
3. Rise: Cover the bowl and allow to rise about 30-60 minutes in a warm spot.
4. Shape and second rise: Lightly flour the counter and then press the dough out into a rectangle about 1-inch thick. Use a 3-inch round cookie cutter (or glass) to cut your dough. Line a baking sheet with parchment paper and sprinkle cornmeal on the pan. Then transfer

dough circles to pan and sprinkle cornmeal over top. Cover with a towel and let rise 30-45 minutes.

5. Cook: Preheat a griddle to low heat. Place dough circles on griddle and cook 7-10 minutes per side, or until the bottoms are golden and the center is cooked through to about 200°F. Low and slow is the key here.
6. Serving: Place muffins on a cooling rack to cool. We love to slice the muffins and place in the toaster then top with butter and jam.

### Notes

For best results, cook the muffins low and slow to ensure even cooking and perfect crannies.

Keywords: English muffins, Homemade, Breakfast, Bread