



Easy Sourdough Crumpets Recipe For Breakfast

A Little Story About My First Crumpet

My first crumpet was a happy accident. I had some extra starter and didn't want to waste it. So I mixed up a simple batter and let it sit overnight.

The next morning, my kitchen smelled like warm, yeasty bread. I still laugh at that first lopsided crumpet. It was so delicious, I knew I had to try again. What's a happy kitchen accident you've had?

Why This Recipe Matters

This recipe is a wonderful way to use your sourdough starter. You know,

the one you feed and care for. It feels good to not let any of it go to waste.

Making something from scratch gives you a special kind of joy. It connects you to your food. This matters because it turns simple ingredients into a warm, comforting breakfast.

Let's Make the Batter

Get your starter. It should be bubbly and active. Put it in a big bowl with the flour, salt, water, and sugar. Mix it all up until it's smooth.

Now, cover the bowl tightly. A lid or plastic wrap works best. This keeps a hard crust from forming. Let it rest on your counter overnight. The slow fermentation is the secret. Doesn't that smell amazing in the morning?

Cooking Your Crumpets

The next day, get your skillet warm. Melt a little butter in it. Butter your crumpet rings too. This stops the batter from sticking. It's a very important step.

Sprinkle the baking soda over your bubbly batter. Mix it in. You will see it get a little puffy. Pour the batter into the hot rings. Now, watch the magic happen. Do you like your breakfast crispy or soft?

The Fun Part: Watching the Holes Form

As the crumpets cook, you'll see lots of tiny holes appear on top. This is my favorite part. It means they are light and airy inside. Cook them until the tops are set and the bottoms are golden.

Fun fact: Those signature holes are called “nooks and crannies.” They are perfect for holding little pools of melted butter and honey. Once the tops are cooked, you can take the rings off. Your crumpets are ready.

Serving Up Warm Comfort

Serve these crumpets warm. They are best straight from the pan. I love mine with a big smear of butter and a drizzle of honey. The butter melts right into all those little holes.

See also [Overnight Sausage Hash Brown Breakfast Casserole](#)

It's a simple pleasure that feels like a hug. What's your favorite thing to put on a warm crumpet or toast? Tell me, I'd love to know.

Ingredients:

Ingredient	Amount	Notes
sourdough starter	1/2 cup	active and bubbly
all-purpose flour	2 cups	
salt	1 teaspoon	
water	1 3/4 cups	
sugar	1 teaspoon	
baking soda	1/2 teaspoon	
unsalted butter	1/4 cup	melted, for cooking



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My Easy Sourdough Crumpets for a Cozy Morning

Good morning, my dear. Nothing beats a warm crumpet on a slow day. I love using my sourdough starter for this. It feels like a little kitchen miracle. You get these wonderful, bubbly cakes. They are perfect for catching rivers of melted butter and honey.

Making them is a simple joy. We mix everything the night before. Then we let the dough sleep on the counter. It wakes up all puffy and ready. The next day, you are just minutes away from breakfast. Doesn't that smell amazing? It reminds me of my own grandma's kitchen.

- **Step 1:** First, grab your big mixing bowl. Put your bubbly starter in it. Add the flour, salt, water, and that tiny bit of sugar. Mix it all up for a few minutes. You want it to be nice and smooth. I still laugh at how my first try was so lumpy.
- **Step 2:** Now, cover the bowl tightly. A lid is best, or some plastic wrap. Let it sit out overnight. This slow ferment gives the crumpets their special taste. (My hard-learned tip: Don't use a kitchen towel. The top gets a crusty shell, and we don't want that!).
- **Step 3:** In the morning, get your skillet warm. Melt a good knob of butter in it. Every stove is different, so watch the heat. You want a gentle sizzle, not an angry smoke. This is where the magic happens.
- **Step 4:** Butter your crumpet rings well. This stops the batter from sticking. Place the rings right into your warm, buttery pan. I love the sound they make when they hit the heat. It's a promise of good things to come.
- **Step 5:** Look at your dough! It should be all puffed up. Sprinkle the

baking soda over it. Now mix it again. It will become a lovely, pourable batter. **What's your starter's name? Share below!**

- **Step 6:** Pour the batter into your waiting rings. Let them cook for about 8 to 10 minutes. You will see wonderful bubbles pop up on top. Peek to make sure the bottoms are a golden brown, not black.
- **Step 7:** When the tops are covered in holes and look set, you can remove the rings. Lift your crumpets out of the pan. Serve them right away, all warm and soft. They are little pockets of happiness.

See also Jalapeno Cheddar Bread Recipe for Homemade Loaves

Cook Time: 20 minutes

Total Time: 12 hours 25 minutes

Yield: 8 crumpets

Category: Breakfast

Three Fun Twists for Your Crumpets

Once you master the basic recipe, you can play. I love adding little surprises to the batter. It makes each batch a new adventure. Here are a few of my favorite ideas to get you started.

- **A Sweet Cinnamon Swirl.** Mix a spoon of cinnamon and sugar into your batter. It fills the kitchen with the coziest smell. Perfect for a weekend treat.
- **A Savory Herb Delight.** Stir in some chopped fresh chives or rosemary. These are wonderful with a fried egg on top. It feels so fancy, but it's so easy.
- **A Berry Burst Surprise.** Drop a few fresh blueberries into each crumpet as it cooks. They get all warm and jammy inside. My grandchildren love this one the most.

Which one would you try first? Comment below!

The Perfect Way to Serve Them Up

A warm crumpet is a blank canvas. My classic way is a thick spread of good butter. Let it melt into all those little holes. Then a generous drizzle of golden honey or strawberry jam. It's pure comfort.

For a heartier meal, try a poached egg on top. The runny yolk is a dream. Or use them to make a mini sandwich with ham and cheese. So many possibilities for a happy belly.

To drink, a glass of cold, creamy milk is just right. For the grown-ups, a hot cup of English Breakfast tea pairs beautifully. The tannins cut through the richness so well. **Which would you choose tonight?**



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Keeping Your Crumpets Cozy

Let's talk about keeping these treats for later. Cool your crumpets completely first. Then pop them into a freezer bag. They will keep in the freezer for a month. To reheat, just toast them. They will be warm and soft again. I once forgot a batch on the counter. They became a little tough. The freezer saves the day.

See also [Best Low Hydration Sourdough Bread Recipe](#)

Batch cooking is a wonderful thing. It makes busy mornings so much easier. You can have a homemade breakfast in minutes. This matters because it saves you time and stress. A good start to the day is a gift. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Happy Crumpets

Sometimes crumpets need a little help. If your batter is too runny, add a spoonful of flour. If it is too thick, add a splash of water. I remember when my first crumpets were like pancakes. The batter was too thin. Getting the thickness right matters. It gives you those perfect holes.

Are your crumpets burning on the bottom? Your heat is too high. Turn it down to medium-low. They need to cook slowly. No holes on top? The batter might be too cold. Let it sit on the counter for a bit. This matters for a light, fluffy texture. Good texture makes the crumpet fun to eat.

Which of these problems have you run into before?

Your Crumpet Questions Answered

Q: Can I make these gluten-free? A: Yes, use a gluten-free flour blend. Your results may be a bit denser.

Q: Can I make the batter ahead? A: The batter must ferment overnight. That is the make-ahead step.

Q: What if I don't have rings? A: You can use clean, well-greased tuna cans with both ends removed.

Q: Can I double this recipe? A: Absolutely. Just use a bigger bowl for mixing.

Q: Any optional add-ins? A: A handful of blueberries or chocolate chips is lovely. *Fun fact: The holes in crumpets are called "pits".*
Which tip will you try first?

From My Kitchen to Yours

I hope you love making these crumpets. It always brings me joy. Seeing those little bubbles appear is magic. I would love to see your kitchen creations. Sharing food stories connects us all.

Have you tried this recipe? Tag us on Pinterest! Use the handle @ElowensKitchen. I cannot wait to see your golden, bubbly crumpets. Happy cooking!

—Elowen Thorn.

Savorydiscovery.com

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