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Recipe for English Muffins

o Mix in Bowl:

1 cup water

1/2 cup scalded milk

2 teaspoons sugar

1 teaspoon salt

- Dissolve 1 package dry yeast in 2 tablespoons of warm water and let sit for 3-5 minutes.
- Combine the two mixtures.
- Beat 2 cups of sifted all purpose flour into above mixture.
- Cover bowl with cloth and let rise in warm place (85°) for 1-1/2 hours or until it collapses back into the bowl.
- Beat in 3 tablespoons of softened butter.
- Beat or knead in 2 more cups sifted flour.
- Grease inside of muffin rings and place on cookie sheet dusted with corn meal. Fill rings 1/2 full and let stand on the cookie sheet until the dough has doubled in size filling muffin ring.
- Bake at 425°F until golden brown color. Rings and Muffins can be turned to brown both sides.
- Cool on cake rack and remove rings.
- Makes 8 muffins. If using only 4 rings, chill 2nd half of dough before rising and bake in two batches.

Recipe for Crumpets:

Follow the recipe but increase milk from 1/2 cup to 2/3 cup.