

## Crumpets using IREKS Singlupan (Gluten Free)

### Ingredients:

#### Stage 1

	<b>g</b>	<b>kg</b>
Singlupan	-	1.000
Milk Powder	70	-
Salt	20	-
Yeast	80	-
Water		1.100Lt

#### Stage 2

Water		0.280Lt
Sodium Bicarbonate	30	

### Method:

- Mix the first stage to a thick batter.
- Then add the second, sodium bicarbonate will react.
- Pour into crumpet rings, approximately three quarters fill on hot plate and bake.
- Note that the first part needs to be fermented for 1 hr approx, then add stage 2 blend in and process.