

English muffins – the second version of the post

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Ingredients

- 500 g of flour
- 7 g dry yeast
- 300 ml warm milk
- 1 tbsp sugar
- 1/2 tsp salt
- 30 g butter

Instructions

1. Heat the milk and melt the butter.
2. Mix flour, yeast, salt and sugar. Add the warm milk and knead until the dough becomes elastic.
3. Leave the dough to rise for an hour.
4. Roll out the dough and cut. Leave to rise for about 30 minutes.
5. Cook on a hot surface until golden brown, about 6-8 minutes per side.

Notes

Source: BBC Good Food

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SKANAUS MAISTO UŽRAŠAI

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