

Home Baking Recipe:

Ingredients

1 lb English Muffin Base Mix
1 lb (about 3½ cups) bread flour
¾ tsp instant dry yeast
2 cups warm water (105-110°F)

**Make sure to double the recipe for the 2 lb mix option*



Please Scan QR code for more information.

Instructions

- 1. Mix the Dough** In a large bowl, combine the English Muffin Base Mix, bread flour, and instant yeast. Add 2 cups warm water gradually while mixing on low speed for 1-1½ minutes, until incorporated. Increase to medium speed and mix 3-4 minutes, or until the dough is smooth, elastic, and tacky but not sticky.
- 2. Rest** Cover and let the dough rest for 15 minutes to relax the gluten and make shaping easier.
- 3. Divide & Shape** Turn dough onto a lightly floured surface. Divide into 20-22 equal portions. Shape into smooth balls, then flatten gently into 3" discs, about ¾ to 1 inch thick. Place on parchment-lined trays dusted with cornmeal or semolina.
- 4. Proof** Cover loosely and let rise at room temperature for 40-60 minutes, or until puffy and slightly springy when touched.
- 5. Preheat a griddle** or skillet over medium-low heat (375-400°F). Cook muffins 6-8 minutes per side, flipping gently. Muffins are done when both sides are golden and internal temp reaches 200°F.
- 6. Cool & Split** Transfer to a wire rack and let cool for at least 20 minutes before splitting them.

Tips

The dough will be tacky — resist the urge to add extra flour unless absolutely necessary.

Cook low and slow. English muffins need time to cook through without burning. Use a fork to split them open. This preserves their signature nooks and crannies — a knife will flatten them.