



Brown Butter Crumpet French Toast

EASY • 10 MINS

Create the sweetest breakfast in bed for Mum, or delight the family with a new twist on much loved crumpets with honey. This French toast-inspired version is quick to whip up and everyday impressive.



SKILL LEVEL
Easy

PREP TIME
5 mins

COOKING TIME
5 mins

SERVINGS
2

Ingredients

- 4 crumpet rounds
- 2 eggs
- 2 tsp [Capilano Organic Raw Honey](#)
- 1 tsp vanilla bean paste

Method

1. In a small saucepan or microwave safe bowl, combine berries, vanilla, and honey. Heat over medium-low heat until berries have softened, and mixture is bubbling (approx. 2 minutes stovetop, or 1 minute in microwave). Strain to remove excess liquid and allow to cool while you prepare crumpets.

Visit capilanothoney.com.au to learn how to swap honey for sugar in your recipes.

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- 1/3 cup milk or milk of choice
- Butter

Berry Coulis

- 1/2 cup frozen or fresh mixed berries
- 1 tsp vanilla bean paste
- 1 tbsp **Capilano Organic Raw Honey**

To serve

- 1/3 cup coconut yogurt or yogurt
- 2 tbsp **Capilano Organic Raw Honey**
- Fresh honeycomb, crumbled

Method

2. In a shallow bowl, combine eggs, milk, vanilla, honey. Whisk to combine.
3. Dip the bottom side of the crumpets into the batter and allow to absorb mixture for 20 seconds. Flip over briefly on the bubbly side for 5 seconds, then use a butter knife to wipe excess from the surface (so the honey can still ooze into the crumpets once cooked).
4. Heat a frypan to medium and add 1 tsp butter, allow to brown slightly then add crumpets base side down. Cook for 2 minutes, then flip over and cook for an additional 1-2 minutes until golden brown.
5. Serve with coconut yogurt, berries, and a generous swirl of honey. For a gourmet addition, add a small piece of honeycomb to serve.

Used in this recipe



ORGANIC RAW HONEY

Smooth, sweet and fragrant, Capilano Organic Raw Honey is made by Aussie bees that have foraged native eucalypt and ground flora in Australia's pristine national parks and forests.

Discover a Premium Taste

Perfectly pure, this honey is delicious drizzled on toast, cereal, tea, smoothies and yogurt.

Australian Certified Organic

This exceptional honey has been hand harvested by Aussie beekeepers from hives located within a 5km organic foraging radius and carefully packed to organic specifications.

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savory recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

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