

## Fluffy and Golden: The Best Homemade English Muffin Recipe

This recipe strikes the perfect balance between wholesome and indulgent. It uses a mix of



**TIME**  
**20 mins**

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**ChefManiac**

### INGREDIENTS

- 2 cups all-purpose flour
- 1 cup whole wheat flour
- 2 tbsp sugar
- 1 tsp salt
- 1 tbsp active dry yeast
- $\frac{3}{4}$  cup warm milk (110°F)
- ... cup warm water (110°F)
- 2 tbsp unsalted butter, melted
- 1 egg
- Cornmeal, for dusting

### DIRECTIONS

- 1. Activate the Yeast:** In a small bowl, combine warm milk, warm water, and sugar. Sprinkle the yeast over the top. Let sit for 5-10 minutes until foamy.
- 2. Mix the Dry Ingredients:** In a large bowl, mix all-purpose flour, whole wheat flour, and salt.
- 3. Combine & Knead:** Add the yeast mixture, melted butter, and egg to the dry ingredients. Stir until a rough dough forms, then knead on a floured surface for about 5 minutes until smooth and elastic.
- 4. First Rise:** Place the dough in a greased bowl, cover with a damp towel, and let rise in a warm spot for 1 hour, or until doubled in size.
- 5. Shape the Muffins:** Punch down the dough and roll it out to  $\frac{3}{8}$ -inch thick. Cut out rounds using a 3-inch cutter. Place them on a cornmeal-dusted baking sheet, cover loosely, and let rise for 30 minutes.
- 6. Cook on the Skillet:** Heat a large skillet or griddle over medium heat. Carefully place the muffins in the pan and cook for 5-7 minutes per side, until deeply golden and cooked through. Work in batches if needed.
- 7. Cool & Serve:** Transfer to a wire rack to cool slightly before serving. Split open with a fork for that classic nooks and crannies texture.

### SWAPS & NOTES

Use all-purpose for a lighter texture.

To make dairy-free, swap plant-based milk and butter .

Add a pinch of cinnamon or raisins for a sweet twist.

For a super light texture, let the shaped muffins rise slightly longer before cooking. ??? Instructions 1.

