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|  | CRUMPETMAN RECIPE SUBMISSION |

**Recipe name:** eg. Crumpets Coq au Vin Blanc

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**Notes:** Any introductory words

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**Preparation Time:** Hours / minutes

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**Cooking Time:** Hours / minutes

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**Serves:** Number of crumpets

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**Type of crumpet:** Hot- / Cold- / Unbuttered

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**Unit of measurement:** Metric / Imperial / US

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**Ingredients** Please be as specific as possible (eg. peeled, finely chopped)

 **Ingredient**  **Quantity**

|  |  |
| --- | --- |
| 1  |  |
| 2 |  |
| 3 |  |
| 4 |  |
| 5 |  |
| 6 |  |
| 7 |  |
| 8 |  |
| 9 |  |
| 10 |  |
| 11 |   |

Please add rows if necessary, and highlight if ingredients need to be grouped

**Method** Please provide enough guidance for a novice to work with

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**Other notes** For any other thoughts

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Don't forget to give us a photo of your recipe (and yourself if you like) and your name!!