**Intro:**

Have you ever made homemade English Muffins before? It might sound intimidating, but they really are easy to make! We tested recipes, broke it down into easy steps, and came up with this delicious recipe. English Muffins are easy to prepare, and they are cooked on a griddle, not the oven. Start your day right, pour a cup of coffee, and get ready to experience something special. Once you master this skill, breakfast will never be the same!

**Chef Tips**:

* If you ask us, English muffins are all about the butter, and how it melts into the muffin after toasting. Make sure to use a fork to split open your muffin, never cut them in half with a knife. A knife will smooth out the muffin and does not give you wonderful nooks and crannies for your butter to melt into!
* How do you know your muffins are cooked through? When done, the center of a muffin should register about 200°F on an instant-read thermometer. If you find the muffins have browned before they are cooked all the way through, no problem! Place them into a preheated 350°F oven for about 10 minutes or so, or until they are thoroughly cooked.
* Once you mastered this recipe, how about turning your muffins into Breakfast Sandwiches or Breakfast Pizzas? Make sure to check our great recipes and suggestions here on the site!
* If you have extra muffins, no worries! Place split muffins in a freezer safe zipper bag, label, and freeze! Thaw in the microwave, or simply pop them into your toaster for a breakfast treat. Muffins can be frozen up to 6 months.

**Homemade English Muffins**

**Ingredients**

* 1 3/4 cups milk, lukewarm
* 5 Tablespoons softened Unsalted Challenge Butter, divided
* 1 1/2 teaspoons of salt
* 2 Tablespoons sugar
* 1 large egg, lightly beaten
* 4 1/2 cups all-purpose flour
* 2 teaspoons [instant yeast](https://shop.kingarthurbaking.com/items/saf-red-instant-yeast-16-oz)
* Corn meal, [semolina flour](https://shop.kingarthurbaking.com/items/semolina-flour-3-lb) or farina, for sprinkling on the griddle

Note: Although using a stand mixer is the preferred method, if one is not available, you can stir dough by hand in a large mixing bowl.

1. Combine 4 Tablespoons of butter, salt, sugar, egg, and flour in the bowl of your stand mixer. On low speed, start mixing ingredients together. Slowly pour in the milk.
2. Mix dough for 5 minutes at medium-high speed. When finished, the dough will be very stretchy, shiny, and sticky.
3. Form the dough into a ball and cover the bowl. Let the dough rise in a warm area for 1 to 2 hours until doubled in size.
4. Gently divide the dough into 16 pieces. Shape each piece into a smooth ball. Flatten the balls until they are about 3 ½ -4 inches in diameter. Sprinkle a baking sheet with corn meal, semolina flour or farina. Place muffins on pan. Sprinkle tops with additional corn meal, semolina flour or farina.
5. Cover the muffins and let them rest for 30 minutes to slightly rise.
6. Warm a griddle to low heat. If a griddle is not available, a large heavy skillet can be used. Melt the remaining 1 tablespoon of butter on griddle and add muffins leaving some space around them, do not crowd.
7. Cook the muffins over low heat for 10 to 15 minutes per side, or until their exterior is golden brown, and their interior is cooked all the way through. Be patient, muffins need time to rise and cook thoroughly. Depending on your pan or griddle size, muffins may need to be done in batches.
8. Muffins need to cool for at least 10 minutes before enjoying. Use a fork to split muffins in half.
9. Toast and serve with lots Challenge Butter, or turn them into sandwiches following our easy recipe!

Do you want to link to the recipes here?