

Basic Crepes

Makes 8 Servings

Preparation: 10 mins , Cook Time: 20 mins

Yield: 1 crepe

Foods 2

Desserts

1 cup all-purpose flour

2 eggs

1/2 cup milk

1/2 cup water

1/4 teaspoon salt

2 teaspoons sugar

2 tablespoons butter, melted

Put all ingredients in a blender jar and blend until smooth.

Heat a lightly oiled small skillet pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each crepe. Tilt the pan with a circular motion so that the batter coats the surface evenly. Cook the crepe for about 2 minutes, until the bottom is light brown. Loosen with a rubber spatula or flipper, turn and cook the other side. Serve hot with desired toppings/ fillings