

Crêpes

(France)

Submitted by: Isaac Dahle



Crêpes are a type of thin pancake. They are traditionally served on the Virgin Mary's Blessing Day. When sweet, they can be eaten for breakfast or dessert. Common fillings are Nutella, sugar, or jam. Crêpes can be made into 'crêpe cakes' by stacking them together and putting whipped cream in between them.

Ingredients:

1 cup cold milk
1 cup cold water
4 eggs
1/2 teaspoon salt
1 1/2 cups of flour
4 tablespoons of melted butter

Instructions:

Put all the ingredients into a blender, cover and blend at top speed for 1 minute. Cover, and refrigerate for at least 2 hours.

Heat a crêpe pan to medium high heat, add 1/4 cup of crêpe batter, swirl the pan so the batter evenly coats the bottom of the pan, heat for 1 minute, flip and heat for another minute, the crêpe should be brown.

Serve hot with jam.

Tips: The crêpe batter can be made the night before and be kept overnight in your refrigerator. The crêpe should have a diameter of 6 to 6 1/2 inches. This recipe will give you about 25-30 crêpes.