

CREPE RECIPE - YIELDS: 4
PREP TIME: 0 HOURS 15 MINS
TOTAL TIME: 0 HOURS 35 MINS

INGREDIENTS

1 c. all-purpose flour
2 large eggs
1 tbsp. granulated sugar
1/4 tsp. kosher salt
1 1/2 c. whole milk
1 tbsp. butter

Fresh fruit, for serving

Powdered sugar, for serving

DIRECTIONS

1. In a large mixing bowl, create a well with flour then add eggs, slowly whisking them into flour. Add sugar and salt and stir until combined. Gradually add in milk, whisking to combine after each addition. Let batter stand at room temperature until slightly bubbly on top, 15 to 20 minutes.
2. In a small skillet over medium heat, melt butter. About 1/4 cup at a time, drop batter evenly onto pan, swirling it to evenly coat.
3. Cook 2 minutes, then flip and cook 1 minute more. Repeat with remaining batter.
4. Serve crêpes warm with fresh fruit and powdered sugar.
5. As an alternative, savory crepes are good with a light brushing of olive oil and a sprinkle of salt, pepper, grated parmesan cheese and Italian spices