

Basic Crepes



Rated: ★★★★★

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Prep Time: 10 Minutes

Cook Time: 20 Minutes

Ready In: 30 Minutes

Servings: 4

"See how easy it is to make crepes. You'll need just 6 common ingredients for these French-style pancakes."

INGREDIENTS:

- | | |
|-------------------------|------------------------------|
| 1 cup all-purpose flour | 1/2 cup water |
| 2 eggs | 1/4 teaspoon salt |
| 1/2 cup milk | 2 tablespoons butter, melted |

DIRECTIONS:

1. In a large mixing bowl, whisk together the flour and the eggs. Gradually add in the milk and water, stirring to combine. Add the salt and butter; beat until smooth.
2. Heat a lightly oiled griddle or frying 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.
3. Cook the crepe for about 2 minutes, until the bottom is light brown. Loosen with a spatula, turn and cook the other side. Serve hot.

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