



Category (Crepes)

## Crepes

Submitted by (Unknown)

<p><b><u>Recipe</u></b></p> <p>1 2/3 cups all-purpose flour          1 tsp. salt          2 1/3 cups milk          2 Tbs. granulated sugar          3 eggs          1 Tbs. unsalted butter, melted</p> <p>In a large mixing bowl, combine the flour and salt and make a well in the center. Add 1 1/3 cups of the milk and the sugar, and gently whisk together. Add eggs, whisking until just blended. Whisk in the remaining 1 cup of milk. Cover with plastic wrap and refrigerate for 30 min. Heat frying pan over medium-high heat. Brush the bottom and sides of the pan with melted butter. Using a 1/4 cup measure, pour the batter into the center of the pan. Quickly shake pan from side to side until batter evenly coats the bottom. Cook until the underside is golden and the edges are starting to curl. Gently flip over and cook the other side until golden brown. Remove the crepe from the pan with a spatula. Repeat process with remaining melted butter and batter until all crepes are made.</p>	<p><b><u>Grocery List</u></b></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p>
<p><b><u>Side dish</u></b></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p>	<p><b><u>Tips/Helpful hints</u></b></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p>