



## Basic Crepes

Yield 12 10-inch crepes

### Ingredients:

- 1 ½ cup all purpose flour
- 3 eggs
- ¾ cup milk
- ¾ cup water
- ½ teaspoon salt
- 3 Tablespoons butter, melted



### Preparation:

1. In a large mixing bowl, whisk together the eggs and the milk. Gradually add in the flour 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. Quickly 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 with a variety of fillings.

SWEET	VERSUS	SAVORY
Peaches		Corn
Berries		Tomato
Chocolate		Spinach
Cream Cheese		Peppers
Nutella		Zucchini
Ricotta		Asparagus
Jam		Cheese
...		...

**Add your Ideas!**  
**Be Creative!**