

Basic Crepe Batter



Prep time: 10 min **Inactive:** 30-60 min
Cook time: 30 min **Yields:** 8-10 crepes

Ingredients

2 large eggs
¾ cup milk
½ cup water
1 cup flour
3 tbsp melted butter

For savory add:

¼ tsp salt
fresh chopped herbs

For sweet add:

1 tsp Vanilla extract
2 ½ tbsp sugar



Directions

In large bowl beat eggs, add salt, milk and melted butter. Add flour and stir until there are no lumps. Gradually add remaining water until batter is well combined. Set aside for 30-60 minutes or overnight in refrigerator.

Heat crepe pan, regular pan or griddle over medium high heat. Oil pan lightly. Pour one ladle of batter into center of pan. Use crepe spreader in a circular motion to spread batter out to the edge until an even circle is formed. If batter seizes too fast before it's spread thinly, try lowering the heat. Cook until edges are golden brown. Use spatula to loosen the sides of the crepe, slide spatula under and flip. Cook a little more on the other side.

Remove from pan, set aside and continue making crepes until all batter has been used up. Enjoy with your favorite sweet or savory condiments or fillings. Leftover cooked crepes can be refrigerated for up to 1 week and frozen for up to 1 month. Layer wax paper between each crepe to prevent sticking.

Filling ideas:

jam, honey, nutella, sliced bananas, berries for sweet;

ham, cheese, mushrooms for savory.