



French National Day: Crêpes

Ingredients:

- 150g of all-purpose flour
- 2 tbs of sugar
- Pinch of salt
- 2 eggs
- 375ml of whole milk
- 1 tbs of butter (unsalted)
- ½ tsp Vanilla extract (optional)
- Extra butter for the pan

Equipment:

- Mixing bowl
- Whisk or fork
- Non-stick frying pan
- Ladle or ¼ cup measure
- Spatula

Steps:

1. In a bowl, mix the flour, sugar and salt. Add the egg, 125ml of milk, and the vanilla (optional).

- Whisk well until the batter is smooth and homogeneous.
- Gradually add the remaining of the milk while stirring.
- Stir in the melted butter

2. Heat a non-stick pan over a medium heat.

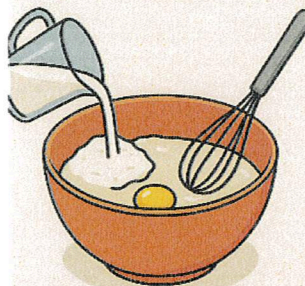
- When the pan is hot, put some butter to melt until it has covered the surface.

3. For each crepe, put about 3tbs of batter into the pan. Tilt the pan to spread the batter evenly and cover the bottom.

- When the edges lift easily and begin to brown, it's time to flip the crepe using a spatula.
- Cook for 1-2 minutes or until golden underneath. Flip and cook the other side.

4. Remove from pan. Add fillings like jam, fruit, Nutella, or cheese. Fold or roll and serve!

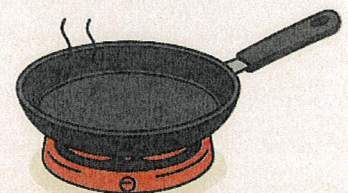
Step 1: Mix Ingredients



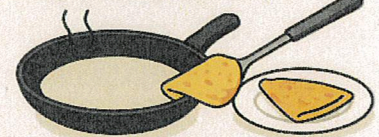
In a bowl, whisk together flour, eggs, milk, salt, and melted butter until smooth.

Pour batter into the pan, swirling to spread evenly.

Step 2: Heat the Pan



Step 4: Cook the Crepe



Flip the crepe and cook until golden brown. Serve warm.