

# Crepes

*French style crepes, which are very good with either sweet or savory ingredients.*

## Ingredients

Item	Single Batch	Double Batch	Triple Batch	Preparation/Notes
Flour	1c	2c	3c	in order of preference: whole pastry, white whole wheat, bread  mix in some buttermilk or kefir for flavor
Eggs	3	6	9	
Milk	1 $\frac{1}{4}$ c	2 $\frac{1}{2}$ c	3 $\frac{3}{4}$ c	

## Instructions

Mix all the ingredients thoroughly with a hand mixer (preferred), or in a blender until you get a uniform batter with the consistency of cream. After mixing, let it sit about 10 minutes and add milk as necessary (if it thickens). Pour about  $\frac{1}{3}$  cup batter in an evenly-heated flat pan, after a small amount of butter has been melted in it.

Cook the first side until it smells like bread, and the second side only for about 10 seconds.

## Yield

**Single Batch:** 10 crepes

**Double Batch:** 20 crepes

**Triple Batch:** 30 crepes