

The Crepe Recipe



Ingredients

1 c. all-purpose flour
2 large eggs
1 tbsp. granulated sugar
1/4 tsp. kosher salt
1 1/2 c. whole milk
1 tbsp. butter
Fresh fruit, for serving
powdered sugar, for serving

Prep: 15min | Cook: 35min | Serves: 4

Preparation

In a large mixing bowl, create a well with flour then add eggs, slowly whisking them into flour.

Add sugar and salt and stir until combined.

Gradually add the milk, whisking to combine.

Let batter stand at room temperature until bubbly on top, 15 to 20 minutes.

In a small skillet over medium heat, melt butter.

About 1/4 cup at a time, drop batter evenly onto pan, swirling it to evenly coat.

Cook 2 minutes, then flip and cook 1 minute more; repeat with remaining batter.

Serve crêpes warm with fresh fruit and powdered sugar.

Enjoy!!



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