Rapid Setting Crêpes

##### **Yield:** Serves “6”

##### **Prep time:** 10 minutes

##### **Active time:** 20 minutes - 2 Hour

##### **Rest time:** 0

##### **Total time:** ½ Hour to 2 hours depending on how many you are making

# Ingredients

### **Sifted flour |** 375 gram (Units are grams because that is the original units.)

### **Salt |** 3 pinches, or slightly less than half a tsp

### **Sugar |** 75 gram

### **Salted butter |** 90 gram (Please submit equivalent numbers in imperial units).

### **Milk |** 1 Liter (Whole or 2%)

### **Beer or Vanilla extract |** 3 Tsp **Toppings |** Options are Nutella, fruits, cream cheese… be creative.

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# Notes

Original recipe was given from Priscilla Peyrot. Whoever makes this next please provide imperial units.  
  
A crepe pan or very thin pan is recommended.

# Directions

1.) Mix flour, salt, and sugar in a large bowl. I recommend using a wooden spoon.  
2.) Once mixed, push ingredients to edge of bowl; making a bowl inside your bowl. (Bowl-ception) This is done to make room for wet ingredients.  
3.) Add eggs, mix thoroughly.  
4.) Add butter slowly, mix thoroughly.  
5.) Add milk in ¼ portions, mix between each addition of milk.  
6.) Add beer/vanilla and mix.  
7.) Butter pan lightly.  
8.) Pour batter on hot pan; cook until edges of crêpe begin to peel up.  
9.) Flip crêpe continue to cook until edges pick up. (If they don’t pick up then that’s up to you to determine when to flip. Just don’t burn it. :P)  
10.) Add ingredients in center of crêpe, flip sides burrito style and serve.