Crepes

Ingredients:

4-6 Eggs

1 1/3 C. Milk

¼ tsp Almond extract

1 C. flour

2 tsp sugar

½ tsp salt

Instructions/Steps:

1. Beat the eggs with mixer til frothy
2. Add milk and almond extract and mix in
3. Add flour, sugar and salt, and beat for 5 min til smooth
4. Fry in buttered frying pan and tilt pan around batter is a very thin layer.
5. As soon as you can, gradually lift all the edges with a spatula til you can flip it over with your fingers
6. Cook for less than a minute per side
7. Fill with desired fillings (whipped cream, fruit, etc) and roll up like burritos
8. Add whipped cream on top. Enjoy!