

## RECIPES

# Basic Buckwheat Crepes

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USER RATINGS



SERVINGS: MAKES ABOUT 12

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## Ingredients

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1 1/4 cups buckwheat flour

3 large eggs

1/4 cup vegetable oil plus

3/4 cup nonfat milk

1 1/4 cups (or more) water

1/4 teaspoon salt

## Preparation

Place flour in medium bowl. Whisk in eggs, 1/4 cup oil, milk, 1 1/4 cups water, and salt.

Heat 10-inch-diameter nonstick skillet over medium-high heat; brush pan with oil. Add 1/4 cupful batter to skillet; tilt to coat bottom. Cook crepe until golden on bottom, adjusting heat to prevent burning, 30 to 45 seconds. Using spatula, turn crepe over; cook 30 seconds. Transfer to plate. Repeat with remaining batter, stacking crepes between sheets of plastic wrap. DO AHEAD Can be made 1 day ahead. Cover; chill.

