

### Crêpes or French Pancakes

This crêpe recipe first appeared in the *Fannie Farmer Cook Book* in 1930, although the thin French pancakes that it produces seem always to have had a place in American cookery. Simple to make and extraordinarily versatile, they are good plain, stuffed and rolled, or sweetened. Like a velvet cape wrapped around a simple dress, they transform good leftovers (see p. 295 for recipes for savory fillings and p. 614 for sweet).

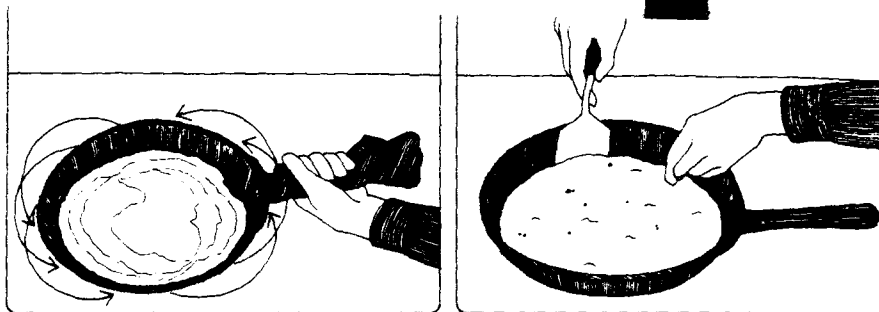
(ABOUT TWELVE 7-INCH PANCAKES OR SIXTEEN 5-INCH PANCAKES)

2 eggs  
1 cup ( $\frac{1}{4}$  L) milk  
 $\frac{1}{2}$  teaspoon salt

1 cup (140 g) flour  
2 tablespoons melted butter

Beat the eggs well, then beat in the milk, salt, flour, and butter. (Or mix all the ingredients in a blender until smooth.) Cover and let stand for at least 30 minutes. Heat a 7-inch or 5-inch skillet or crêpe pan until moderately hot, then film it with butter or shortening, using a brush or a folded paper towel. Using a ladle or small cup, pour in several tablespoons of batter, then quickly tilt the

The Fannie Farmer Cookbook,  
12th edition, Revised by  
Marion Cunningham and  
Jeri Laber,  
Alfred A. Knopf,  
New York, c1979



pan about so that the batter spreads evenly in the thinnest possible layer. (If there is too much batter in the pan, pour it back into the bowl of batter and use less for the next pancake.) Cook for a few more minutes, until the bottom is lightly browned and the edges lift easily from the pan. The pancake should then slide loosely about in the pan. Turn it with a spatula or by catching an edge with your fingers and flipping it over. Cook the second side for a few minutes; it will brown in spots, not as evenly as the first side, but it doesn't matter because this side should be used inside when the crêpes are rolled. Remove to a plate and film the pan again lightly with butter or shortening before cooking the next pancake. If the batter seems to be getting too thick as you get toward the end of it, add a little milk. Crêpes freeze very well simply stacked and wrapped in foil or plastic with the edges tightly sealed. Defrost at room temperature before separating them.

#### *Cheese Filling*

(ENOUGH FOR TWELVE 7-INCH PANCAKES OR SIXTEEN 5-INCH PANCAKES)

Make 2 cups *White Sauce* (p. 265). Stir in 1 ½ cups *grated Swiss or Cheddar cheese* and heat until melted. Spoon about 4 tablespoons of filling onto the bottom third of each pancake; the mixture will be enough to fill the number of pancakes the preceding recipe yields. Roll up the pancakes and arrange side by side in a shallow, buttered baking dish. Sprinkle with ½ cup *grated cheese*. Heat in the upper part of a preheated 350°F (180°C) oven until lightly browned. Or heat thoroughly and then brown quickly under the broiler.