



# FAIRY TALE FRENCH CREPES



## INGREDIENTS

**Makes 15 servings**

### BATTER

- 2 Cups All-Purpose Flour
- Pinch of Salt
- 4 Eggs
- 2 Cups Milk
- 1/2 Cup Melted Butter
- 2 TSP Sugar
- 2 TSP Vanilla

### Fillings

- Berries
- Nutella
- Granola
- Whipped Cream
- Anything you want :)

WHAT WILL YOUR  
FILLINGS BE?



## INSTRUCTIONS

**Make the Batter (10 minutes):**

- **Mix the Wet Ingredients:** In a large mixing bowl, whisk together the eggs, milk, sugar, vanilla, and melted butter.
- **Mix the Dry Ingredients:** In a bowl, add and mix flour, salt, and sugar.
- **Combine:** Gradually add the wet ingredients to the dry ingredients and whisk until smooth.

**Get Ready to Cook (10 minutes):**

- **Preheat** 8 inch pan over Medium Heat.
- Lightly grease pan with butter or oil.
- **Pour** about 1/4 cup of batter into the pan, tilting the pan in a circular motion so that the batter coats the surface evenly.
- **Cook** for about 1-2 minutes until the edges start to lift and the bottom is lightly browned.
- **Flip** the crepe using spatula and cook for another 30 seconds to 1 minute.

**Add the Goodies! (10 minutes):**

- Fill the crepes with your favorite fillings, roll them up or fold them. Then sit back and enjoy!

**CREPES CAN BE SWEET OR  
SAVORY, YOUR CHOICE!!**