



FAIRY TALE FRENCH CREPES



INGREDIENTS

Makes 8 servings

Batter

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

Fillings

- Berries
- Chocolate Sauce
- Banana
- Whipped Cream
- Anything you want :)

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.
- *Add the Dry Ingredients:* Slowly add and mix flour, salt, and sugar to the wet ingredients. Whisk until it is smooth.
 - **Shortcut! Put all ingredients in a blender!!**

Get Ready to Cook (10 minutes):

- Preheat 8 inch non stick pan over Low-Medium Heat.
- Pour 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 fruit.
- Roll or fold crepes.
- Add drizzle of chocolate or whipped cream and enjoy!



COOKING TIP!!

IF THE CREPE IS STICKING,
ADD A LITTLE BIT OF OIL OR
BUTTER TO THE PAN.

