



FAIRY TALE FRENCH CREPES



INGREDIENTS

Makes 5 servings

Batter

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

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: Gradually add the flour and salt into the bowl of wet ingredients.
- 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 fruit.
- Roll or fold them.
- Then add drizzle of chocolate and whipped cream. Enjoy!

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

