

crepes

Brief summary of the recipe.

Ingredients

- 2 large eggs
- 3/4 cup milk
- 1/2 cup water
- 1 cup flour
- 3 tablespoons melted butter
- butter for coating pan

Directions

1. in a blender, combine all of the ingredients and pulse for 10 seconds. place the crepe batter in refrigerator for 1 hour. this allows the bubbles to subside so the crepes will be less likely to tear during cooking. the batter will keep for 48 hours.
2. heat a small non-stick pan. add butter to coat. pour 1 ounce of batter into the center of the pan and swirl to spread evenly. cook for 30 seconds and flip. cook for another 10 seconds and remove to the cutting board. layer them out flat so they can cool. continue until all batter is gone.
3. after they have cooled you can stack them and store in sealable plastic bags in refrigerator for several days or in the freezer for up to two months. when using frozen crepes, thaw on rack before gently peeling apart.

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