

RECIPE





SWEET CREPES

INGREDIENTS:

3/4 cup all purpose flour
1 tsp kosher salt
1 cup whole milk
2 large eggs
2 tbsp sugar
1 tbsp unsalted butter, melted - plus more for cooking crepes
1/2 tsp pure vanilla extract

DIRECTIONS:

In a large mixing bowl, add the flour and salt and whisk gently to combine. Gradually whisk in the milk, then add the eggs, one at a time.

Whisking continuously, add in the sugar, melted butter and vanilla extract. Cover the mixture and let rest in the refrigerator for about 1 hour.

When you are ready to cook the crepes, heat an 8-inch nonstick skillet (or a crepe pan if you have one) over medium high heat. Melt a small pat of butter in the pan and swirl around so that it lightly coats the surface all over.

Add 1/3 cup of the batter and move your rest in a circular pattern to coat the pan with an even layer of batter. Cook for about 1 minutes or until you see the first side browns lightly, then flip and cook for an additional 45 seconds to 1 minute. Remove to a plate and repeat with remains batter.

These crepes are great for filling with honey, cinnamon sugar, chocolate hazelnut spread and bananas, strawberries and whipped cream, jam and peanut butter...the combinations are endless! Pick your favorite!

