

French Crêpes

Difficulty: Easy **Yield:** 5-6 crepes

Ingredients:

- 1 tbsp butter
- 1 egg, room temp
- 1 cup milk, room temp
- 3/4 cup flour
- 1/4 tsp baking powder
- 1/4 tsp salt
- 1 1/2 tsp sugar

Preparation:

1. Melt the butter in a small saucepan, or microwave on high for short intervals. Set aside and allow to cool.
2. Blend milk and egg and, with blender running, slowly incorporate the butter.
3. In a medium sized bowl, combine flour, baking powder, salt and sugar. Add to blender in two parts.
4. Let sit for 10-15 minutes while you heat a buttered/nonstick pan. At this point you can make the crepes or refrigerate the batter to use later. It keeps for several days.
5. Pour approximately 1/4 cup of batter (more batter yields a thick and doughy crepe, just enough to coat the pan yields a thin and crispy crepe) onto the pan and with the other hand, swirl to coat the entire surface. Let cook for 4-5 minutes. Once the edges have set, run your spatula along them to ease flipping the crepe in the next step.
6. Flip and cook for another 3-4 minutes until the bottom side begins to form brown spots. Don't be afraid to peek underneath and check as it cooks.
7. Top and serve while still warm. To fold, either roll the crepe from one edge to the opposite end, or fold in half then in half again for elegant triangles. (Optional) Garnish with powdered sugar.