

French Crepes

Ingredients

- 1/2 cup milk
- 3/4 cup water
- 2 large eggs
- 1 cup flour
- 1/2 teaspoon salt
- 3 tablespoons butter

Directions

Make batter

Put water, milk, eggs, flour and salt in blender. Place butter in small, microwave-proof bowl. Microwave at 50 percent power for 1 1/2 minutes to melt almost completely. Add to blender and process for 30 seconds. Scrape down sides and process 30 seconds more. Let stand 1 hour or refrigerate for later use.

Cook

Lay a double layer of paper towels on a baking sheet. Set 7-inch crepe pan or small (7-to-8-inch) “well-seasoned” cast iron or nonstick skillet over medium heat. If pan is NOT nonstick, pour in a little oil and rub around with a paper towel. When pan is hot, pour in about 2 tablespoons of batter, using a 1 oz ladle. Very quickly tilt pan to coat bottom evenly with batter. It is ok if there are a few holes—don’t add more batter, or crepe will be doughy. Cook until crepe browns around edges and pulls away from sides of pan—about 45 seconds. If crepe browns more quickly, turn heat down a little. If it browns more slowly, turn heat up. Run table knife around sides to ensure it’s free, then carefully slip knife under crepe, pick it up and flip it over. Cook until lightly browned underneath—about 30 seconds more. Shake pan gently to ensure crepe isn’t sticking, and then slide onto paper towel on baking sheet. Make rest of crepes the same way. As crepes cool on paper towels, stack one on top of each other on baking sheet. If not serving within one hour, cover with plastic wrap and refrigerate.