

Crêpes Recipe



1

Whisk dry ingredients

1 cup flour, 1 teaspoon sugar, 1 teaspoon baking powder, 1/4 teaspoon salt

2

Whisk wet ingredients

1 egg, 1-1/4 cups milk



3

Combine ingredients

sift half dry mix over wet mix, whisk, sift 2nd half dry mix, whisk

4

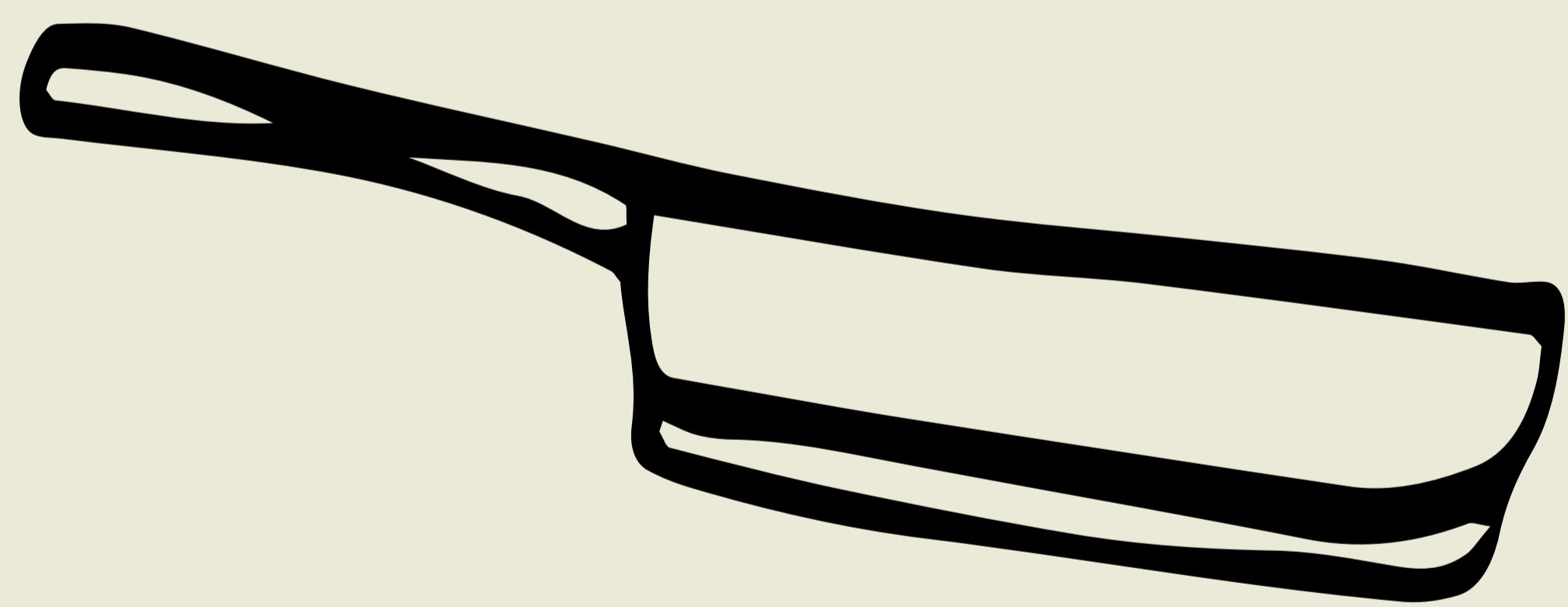
Add butter

2 tablespoons melted butter, whisk

5

Preheat pan

3 minutes medium-low, 2 minutes medium, butter



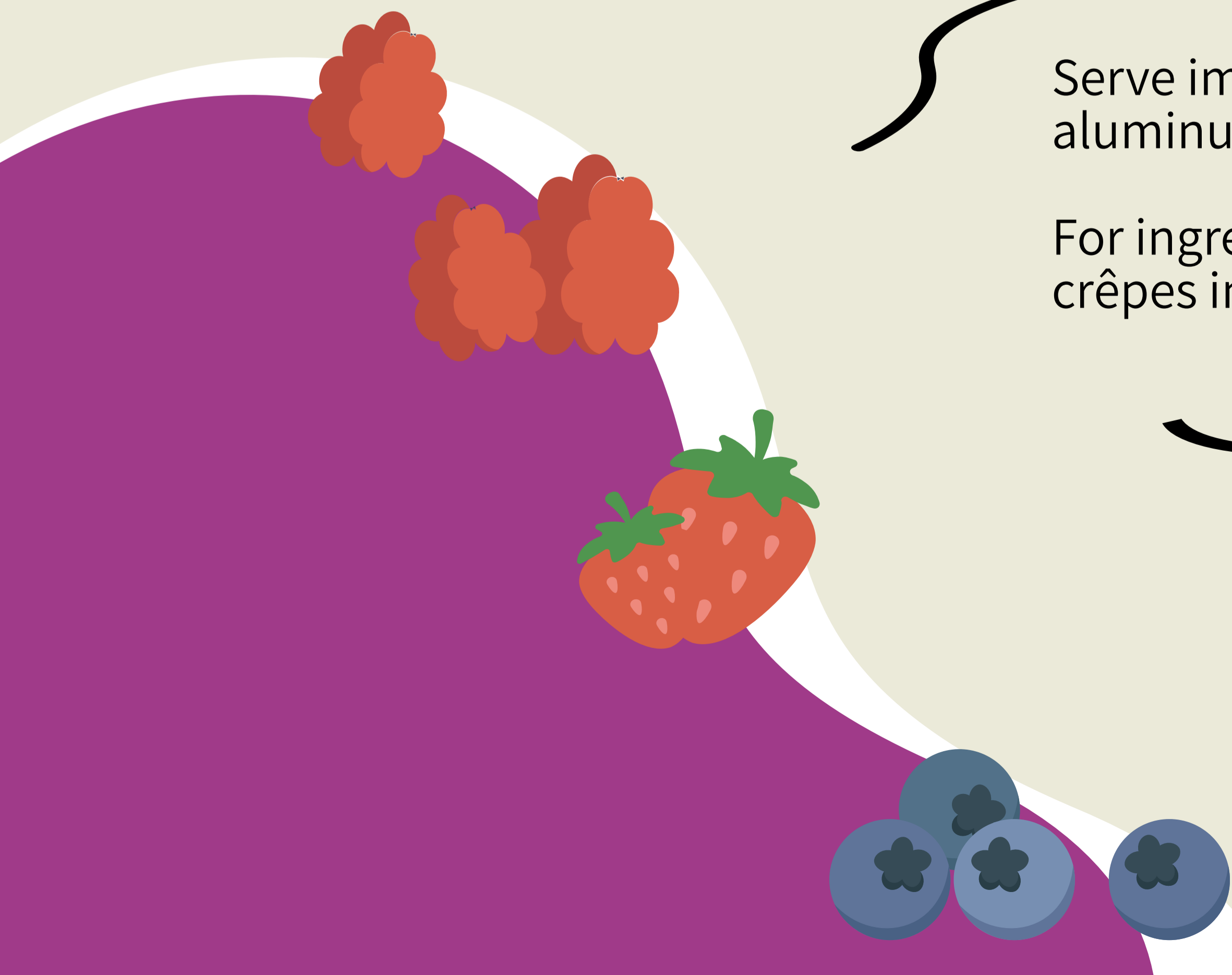
6

Cook crêpes

1/4 cup batter, swirl to disperse, 2 minutes, flip, 1 minute

Serve immediately, stack and keep warm under aluminum foil, or cool and store in airtight container

For ingredients that require melting or cooking, fill crêpes immediately after flipping



The All Purpose Kitchen

<https://theallpurposekitchen.com/crepes-made-to-order-recipe-series/>