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Crepes

Here is how you do it

2 eggs
1 cup milk
2/3 cup all-purpose flour
1 tablespoon sugar
1/4 teaspoon salt
2 teaspoons vegetable oil
Cooking spray

Here is what you need

In a bowl using a whisk, combine eggs, milk, flour, sugar, salt, oil, and mix until smooth. Cover and refrigerate 1 hour.

Heat a skillet over medium-high heat and brush with oil. Pour 1/4 cup of crepe batter into pan, tilting to completely coat the surface of the pan. Cook 2 to 3 minutes until surface looks dry, turning once, until lightly golden brown. Separate crepes with wax paper. Cover and store crepes in the refrigerator for up to 1 week or freeze up to one month.

Makes approximately 6 - 8 crepes

Savory Crepes – fill with cheese, turkey or ham

Sweet Crepes – Fill with chocolate ganache – heat 1/2 cup heavy cream over medium to low heat. Remove from heat and add 1/2 cup semi-sweet chocolate chips. Add fresh fruit and fresh whip cream.