

Basic Crepes

Makes 6 - 8 crepes

Ingredients:

- 1 cup all purpose flour
- $\frac{3}{4}$ cups milk (any kind)
- $\frac{3}{4}$ cups water
- 2 tbsp + 1 tbsp butter, unsalted
- $\frac{1}{2}$ tsp salt
- 2 tbsp granulated sugar
- 2 eggs
- 1 tbsp canola oil

Directions:

In a measuring cup or bowl, mix your milk and 2 tbsp butter. Microwave this for 90 seconds until warmed and butter is melted (this is how I learned to make crepes so I will always follow this method). In your mixing bowl or blender, mix your flour, egg, salt and sugar until loosely combined. If using a blender, turn it on the lowest setting and slowly stream in your milk, butter mixture. If using a bowl and whisk, do the same making sure the liquid is combined before adding the rest. This method of adding in the liquid into the dry ingredients (versus dry into wet) prevents flour clumps. Add in the water and mix thoroughly. Once all the liquid is in, make sure everything is mixed thoroughly; if using a blender check for any pasty flour bits near the blades that didn't get blended in. Chill in the fridge for 30 minutes.

If you have a crepe or a thin even surfaced pan, this is the time to use that. If not, use whatever nonstick pan you have. Melt your remaining butter and oil in a small bowl. Heat your pan on medium high heat. Using a pastry brush, brush the pan with this butter, oil mixture. Pour in a $\frac{1}{3}$ cup of your batter into the center of the pan while swirling the pan to spread the batter into a circle. Refer to the photos above for a mini tutorial. Let it cook for 60 - 90 seconds depending on how browned you want it. Flip it using a fish spatula, any spatula you have or your fingers. Slowly loosen the sides before flipping --- expect your first crepe not to work out. Let the other side cook for 60 seconds more before transferring to a plate. Finish off making the rest of your crepes or save the batter for later.

Serve crepes with fresh fruit and whipped cream, nutella, lemon juice and sugar, jam or make a savory crepe with smoked salmon and goat cheese, cured meats and cheese...or eat the crepe as is --- any way will be amazing.