



THE  
LITTLE FRENCH BAKERY

## CREPES

- 1 1/2 cups milk (1-2 T more to thin batter if using Cup4Cup)
- 3 egg yolks
- 2 tablespoons vanilla extract
- 1 1/2 cups all-purpose flour or Cup4Cup
- 2 tablespoons sugar
- 1/2 teaspoon salt
- 5 tablespoons melted butter

### Instructions:

1. In a blender, add together (in this order) the milk, egg yolks and vanilla, flour, sugar, salt and melted butter. Whirl in the blender for about 30 seconds, until smooth, stopping to scrape the sides.
2. Heat a crepe pan or griddle/crepe maker over medium heat, until hot. Coat with vegetable oil or cooking spray. Pour about 1/4-1/3 cup of batter into the pan and tip or spread to move the batter to the edges in a thin layer. When bubbles form on the top and the edges are dry, flip over and cook until lightly browned on the other side and edges are golden. Repeat with remaining batter.
3. Before folding, spread the crepe with Nutella or make it savory with ham, cheese, chives... the options are endless!