

✱ FRANCUSKIE NALESNIKI ✱

(French Crepes)

Bozena Stastuk

10 oz. milk

2 eggs

pinch salt

7 T. all-purpose flour

2 T. sugar

1 T. vegetable oil

jam

Mix milk, eggs and salt together until well blended. Slowly add flour and continue to mix at all times until all flour is added into the mixture. Add sugar and continue to mix until all is well blended and the mixture is smooth. Add and mix vegetable oil. Heat medium skillet and pour in a very thin layer of the batter on the hot skillet. Immediately rotate skillet until thin film covers the bottom. Cook on medium heat until golden brown on both sides. Spread 1 teaspoonful of prune or strawberry jam thinly over each crepe and roll up. Sprinkle with powdered sugar if desired. Crepes can also be served with white farmers cheese mixed with sour cream and sugar filling and hot chocolate sauce poured over the top.

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