



Fresh crepes are wonderful! They are great for desserts or savory dishes. Well worth the effort!

Crepes can be made in advance and filled as you need them!



Fresh Crepes

**1 cup cold water
1 cup whole milk
about 1 1/3 cups flour**

**4 eggs
1/2 teaspoon salt
melted butter or margarine**

Whisk milk, water, eggs, salt and flour in a bowl until well blended. Mixture should be medium thick. If you need to adjust, add milk or flour accordingly. If possible, allow to set in refrigerator for about an hour before using.

Place a 6" non-stick frypan over medium high heat until hot. Brush bottom of pan with butter and ladle in about 3 tablespoons of crepe mix. Swirl around by twisting pan around to cover the bottom of pan and place back on the heat. Allow the crepe to cook for about 30-45 seconds (it will look sort of drier on top and slightly darker). Flip over carefully (a wooden spoon or silicone spatula works great to get it started and then flip it over with your hand, being careful not to touch the pan itself). Cook the other side for about 15 seconds. Slide out of pan and allow to cool on flat surface then repeat until all of your batter is gone. This recipe will make about 25 crepes. To make crepes *DOES* take a little practice, but it is not very difficult. They should be golden, but not brown. Do not leave the stove, they cook quickly and need to be watched. All to cool before stacking them with wax paper between them. *Practice! It is worth it and you will find many reasons to use them!*