

Crêpes Recipe



Ingredients

125g plain flour

A pinch of salt

2 beaten eggs

250 ml milk

25g melted butter (or a splash of vegetable oil)

Method

Put the flour, sugar and salt into a bowl. Make a well in the flour mixture and pour in the eggs. Gently mix the flour and eggs together using a fork or a whisk. When it is mixed, pour the milk in little by little mixing well to ensure there are no lumps. When the mixture is smooth whisk in the melted butter.

To cook your pancakes, heat up a frying pan. Add a very small amount of butter or oil. When it is hot pour in a little of the mixture and swirl it around until it covers the bottom of the pan in a thin layer. Cook for a minute or two until the pancake is golden brown and lifts from the pan without sticking. Then flip the pancake over and cook the other side for about a minute. Remove from the pan and repeat until all the mixture is gone.

Serve your pancakes with melted butter and a little sugar, fruit and cream, chocolate spread or any topping of your choice.

Bon appétit!

To watch a video of crêpes being made go to:

<https://www.youtube.com/watch?v=UGsvfsrP2fo>