

French Crepes

(allrecipes.com)

- 1 cup all-purpose flour
- 1 teaspoon white sugar
- 1/4 teaspoon salt
- 3 eggs
- 2 cups milk
- 2 tablespoons butter, melted

Directions

1. **Sift** together flour, sugar and salt; set aside.
2. In a large bowl, beat eggs and milk together using a **whisk**. Beat in flour mixture until smooth; stir in melted butter. (How do we properly microwave in this class)
3. Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 2 tablespoons for each crepe.
4. Tip and rotate pan to spread batter as thinly as possible. Brown on both sides and serve hot.
5. Garnish with desired flavors/fruits.

