

Crepes



French *crepes* are thin and delicate pancakes and can be filled with anything you like – nutella, jam, cream, sugar, fruit ...

This recipe can be used immediately after making it. It doesn't contain sugar because it really is sweet enough when you add your toppings! (This batter can also be used for savoury recipes – coming soon!)

For 600ml of batter (double the ingredients for 1.2 litres)

Ingredients :

- 160g plain flour
- 2 eggs
- A good pinch of salt
- 2 tablespoons of vegetable oil (or melted butter)
- 330ml of milk

Method :

1. In a large bowl, beat eggs and milk together with an electric mixer

2. Beat in flour and salt until smooth; stir in oil (or butter if using)
3. Heat a lightly frying pan
4. When hot use a ladle to pour the batter onto the pan
5. Tip and rotate pan to spread batter as thinly as possible
6. Brown on both sides and serve

You can add flavours to your crepe mixture such as a few drops of orange blossom water (my favourite!), rum or orange rind etc