

Crepes

Erica made these for her mom for Mother's Day - they were her favorite present!

- Servings - 2 (makes about 4-6 crepes)
- Prep time - 10 minutes
- Cook time - 15 minutes

Ingredients

- 1/2 cup flour
- 1 egg
- 1/4 cup milk
- 1/4 cup water
- 1/2 teaspoon vanilla
- 1 tablespoon sugar
- 1/4 teaspoon salt
- 1 tablespoon butter, melted

Protocol

1. Whisk together the flour and egg (it doesn't have to be perfectly mixed).
2. Gradually add in the milk, water, and vanilla and mix to combine. Add the salt and melted butter and whisk until there are no more lumps.
3. Heat your pan over medium heat and spray with a non-stick spray. Pour about 1/4 cup batter and swirl slowly in a circular motion to coat the whole pan.
4. Cook until lightly browned on the bottom. Using a spatula, flip and cook the other side until lightly browned. Keep the crepes in your oven on low until they're all finished. If you get good at these, try using two pans to speed up the process!
5. Serve with a dab of sour cream, brown sugar, and fresh strawberries and enjoy!