

Crepes

Ingredients:

- 6 eggs
- 4 cups milk
- 2 cups flour
- ½ cup sugar and ½ teaspoon salt (combine and bring in one container)
- 2 teaspoons vanilla
- 6 tablespoons melted butter (¾ stick).
- Extra butter to fry the crepes in

Instructions:

- Crack the eggs into a large bowl.
- Gradually add the sugar and salt mixture while whipping the eggs (use a whisk if you have one)
- Add a little flour and milk, and then mix. Keep adding and mixing until all of the flour and milk has been added to the batter.
- Add the vanilla & mix.
- Melt the butter in a small pan or pot. Start heating a large skillet (medium heat) for making the crepes. Add the melted butter to the batter and mix. Place a small amount of “extra” butter in the big skillet and spread it around when melted. Pour a thin puddle of batter into the skillet. When bubbles start to form under it, flip it and cook for one more minute. Repeat buttering the pan and frying a new crepe until all the batter is used up.
- Serve hot crepes as they come out of the skillet with fresh fruit & whipped crème or sausage & syrup.