

# Crepes for 2

## Ingredients:

2 eggs  
8 mL oil  
Pinch salt  
250 mL milk (80 mL milk powder)  
190 mL flour  
8 mL vanilla  
15 mL sugar



## **Oil for cooking**

## Method:

1. Make up milk and set aside.
2. In a large bowl, beat eggs, oil and 125 mL of the milk, vanilla and sugar.
3. Stir in the flour alternately with the remaining milk (125 mL). Refrigerate covered for 2 hours (at home). **For our class time refrigerate for 15 minutes.**
4. The batter should be thin enough to make a thin film over a skillet (crepe pan). If too thick add a little water or milk.
5. Heat crepe pan over medium heat. Lightly oil. Add approximately 30 mL of batter. Then tip the skillet to cover all of its' surface.
6. Cook until the bottom of the crepe is golden brown and then turn it over to cook the other side.