



Al's Traditional Sweet Crêpes

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Serves: 4

Prep Time: 5 minutes

Completion: 30 minutes

Ingredients

2 eggs
1 1/2 cups of milk
pinch of salt
1 tablespoon sugar
1 teaspoon vanilla
2 tablespoons butter, melted and slightly cooled
1 cup of flour, sifted
Butter or cooking spray
Toppings of your choice (butter, cinnamon and sugar, Nutella, strawberries, etc.)

Equipment

Medium bowl
Liquid and dry measuring cups
Measuring spoons
Whisk
Ladle
Thin spatula
8", 10" or 12" nonstick skillet



Method

- In medium bowl, whisk eggs until foamy. Add milk, salt, sugar and vanilla and combine thoroughly.
- While whisking, gradually add cooled melted butter.
- Keep on whisking and add 1/4 cup of flour at a time until entire 1 cup is incorporated.
- Whisk until no lumps remain.
- Let batter rest for ten minutes.
- Preheat skillet over medium heat.
- Using butter or cooking spray, coat the skillet.
- Give the batter one last whisk.
- Ladle just enough batter into the skillet so when you lift the skillet and swirl the batter around, it just coats the entire bottom surface area.
- Cook for 1-3 minutes, or until bottom is slightly browned.
- *Flip over, carefully.
- Cook for an additional minute.
- Using the spatula, gently fold the crepe in thirds
OR
top with optional fruit/fillings, then fold in thirds and transfer to plate.
- Serve hot.

*Some people choose not to flip the crepe for additional cooking time.