



Jessica's Traditional Gluten Free Sweet Crêpes

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Serves: 4

Prep Time: 5 minutes

Completion: 30 minutes

Ingredients

2 eggs
1/2 cup heavy cream
1 cup 1% or 2% milk
pinch of salt
3 tablespoon sugar
1/2 teaspoon vanilla
2 tablespoons butter, melted and slightly cooled
5.5 ounces gluten free blend*
Butter or cooking spray
Toppings of your choice (butter, cinnamon and sugar, Nutella, strawberries, etc.)

Equipment

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



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 blend at a time until entire amount is incorporated.
- Whisk until no lumps remain.
- Let batter rest for **thirty minutes**, stirring occasionally.
- Preheat skillet over medium heat.
- Using butter or cooking spray, coat the skillet.
- Give the batter a stir.
- 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 3-5 minutes, or until bottom is slightly browned.
- Using the spatula, gently fold the crepe in thirds
OR
top with optional fruit/fillings, then fold in thirds and transfer to plate.
- Repeat with remaining batter. Serve hot.

*Gluten Free Flour Blend

24 ounces white rice flour (4 1/2 cups, plus 1/3 cup) (one bag of Bob's Red Mill brand)
7 1/2 ounces brown rice flour (1 2/3 cups)
7 ounces potato starch (not potato flour) (1 1/3 cup)
3 ounces tapioca starch (also called tapioca flour) (3/4 cup)