



Savory Crepes

Ingredients:

3 whole eggs

½ cup all purpose flour

¼# melted butter

½ cup milk

salt and pepper to taste

Directions:

in a glass or metal bowl, whisk eggs and flour (will be lumpy, don't fret)

slowly whisk in hot, melted butter

when smooth, whisk in cold milk, add salt and pepper to taste (or substitute in sugar for a sweet version)

in a nonstick pan, over medium heat, brush pan with olive oil (or use pan spray), ladle batter and rotate pan in a circular motion to coat the bottom of the pan with a thin layer of crepe batter

place back on heat and cook until the top begins to set and crepe easily pulls away from the pan

flip, take off the heat, and remove

serve warm, or let rest to room temperature until ready to serve

make 10-12 crepes