

SIMPLE CREPES

Ingredients	Equipment
<ul style="list-style-type: none">• ½ c unbleached all-purpose flour• 1 ½ tsp granulated sugar• 1/8 tsp kosher salt• ¾ c whole milk, room temperature• 2 large eggs, room temperature• 1 ½ tablespoons unsalted butter melted, plus more for brushing (review how to melt butter) <p>To Serve: Powdered Sugar, Lemon Juice, Nutella</p>	<ul style="list-style-type: none">• Dry measuring cups• Liquid measuring cup• Measuring spoons• Blender• Microwave• 8-inch nonstick pan• Crepe tools•

Note: The recipe above is for a half recipe. If making at home, plan to double the recipe.

Prep time: 45 minutes to 1 day.

Total Time: 1 hr 15 minutes

Yield: makes 6 (8- inch) crepes

Instructions:

1. In a blender, puree flour, sugar, salt, milk, eggs, and butter until smooth, about 30 seconds. Refrigerate for 30 minutes or up to 1 day; stir for a few seconds before using.

2. Heat an 8-inch nonstick skillet over medium. Lightly coat with butter. Quickly pour 1/4 cup batter into center of skillet, tilting and swirling pan until batter evenly coats bottom. Cook until crepe is golden in places on bottom and edges begin to lift from pan, 1 to 1 1/2 minutes. Lift one edge of crepe with an offset spatula, then use your fingers to gently flip crepe. Cook on second side until just set and golden in places on bottom, about 45 seconds. Slide crepe onto a paper towel-lined plate.

3. Repeat with remaining batter, coating pan with more butter as needed, and stacking crepes directly on top of one another. Let cool to room temperature before using, wrapping in plastic wrap and refrigerating up to 5 days, or freezing up to 1 month.

Using a blender ensures a smooth crepe batter that has the consistency of heavy cream. If not using immediately, stack cooked, cooled crepes with wax paper and refrigerate, up to 3 days.

<https://www.marthastewart.com/335089/simple-crepes>