

Bread/Crepes

- A: 1C flour
2 eggs
1C milk (plus more as needed)
2T butter, melted
1T sugar
1t vanilla extract
1/2t salt
1. Beat (A) in bowl until very smooth. Add milk until batter is thin.
 2. Pour into hot skillet, swirl to coat bottom of skillet. Flip after 30 seconds and cook 30 seconds on second side.
 3. Serve with nutella, fruit, whipped cream, etc.
- Servings: 4

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From the kitchen of David and Jennifer Deaven