

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.

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From the kitchen of David and Jennifer Deaven