



Basic Crêpe

Ingredients

- **2** eggs, beaten
- **1 ½ cups** whole milk
- **2 tbsp.** melted butter slightly cooled
- **½ tsp.** kosher salt
- **1 cup** all-purpose flour
- **1 tbsp.** sugar or honey (for dessert crêpes)

Directions

1. Beat eggs and milk together.
2. Add butter and mix well
3. Add flour and salt and whisk until most of lumps have incorporated.
4. Allow to stand for at least 1 hour in refrigerator.
5. Tear off 8" widths of parchment and cut them in half to make 8" squares.
6. Heat lightly oiled 8" crêpe pan over medium heat.
7. Ladle about ¼ cup batter into side of pan and rotate the pan to thinly cover the bottom of the pan.
8. When bottom is lightly browned, flip to quickly brown other side.
9. Slide out of the pan onto a piece of parchment.
10. Pile crêpes with parchment between.

They can be refrigerated for a couple of days tightly covered, or frozen for longer storage.