

Sugar Pancakes (aka Crepes)

Mix **1 cup wheat flour** with a **pinch of salt**.

In a separate bowl whisk together **2 eggs** and **1 cup of milk**.

VERY slowly whisk the milk/eggs into the flour/salt.

Leave the prepared batter in the refrigerator overnight for the flour to soak. Re-whisk before cooking. Your batter should be very smooth with a thin consistency. If it seems thick whisk in a bit more milk.

Drop a couple tablespoons of batter into the center of a well-oiled, hot skillet.

Lifting the pan off the heat, rotate the pan so the batter spreads out into a very thin pancake.

As soon as bubbles form, flip and cook the other side for a minute or two more.



Remove the pancake and sprinkle lightly with sugar while it is still warm. Roll up and top with whipped cream and a drizzle of chocolate syrup. Fresh fruit is a lovely addition.

Serve with love.

Makes 10 pancakes