

Easy French Crepes

The Daily Basil Blog
12—14 small crepes

Prep Time 15 minutes
Cook Time 10 minutes

Instructions

- 1 Mix the dry ingredients together
- 2 In a separate bowl mix the wet ingredients together.
- 3 Mix the wet ingredients into the dry ingredients and mix just enough to mix them together. You do not need to get rid of all the lumps. Let the batter sit in the fridge for 15 minutes.
- 4 Heat a small amount of oil in a heavy pan. Pour a bit batter into the hot pain. Immediately rotate the pan in a circular motion to spread the batter, in a circle, all around the pan. When the edges pull away from the pan, and you see bubbles in the middle, flip the crepe over. You will cook the first side for 1.5 to 2 minutes and the second side for 1 to 1.5 minutes.
- 5 Between each crepe, add a tiny bit of oil to the pan. Use a medium-high heat because the pan needs to remain hot.
- 6 Add a filling, roll, and serve.

Note: Fresh crepes can be kept in the fridge for frozen.

[Watch the video.](#)

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Ingredients

3/4 cup flour
1/3 tsp/ salt & baking soda
1 tsp. baking powder
1 cup milk
1/4 cup water
2 eggs

Oil for the pan.

Check out the recipes for the sauce, and the savoury and sweet fillings.

If the batter is a bit too thick, add a little more water or milk.

Note: This recipe can be made smaller or bigger by adjusting the ingredient quantities. The crepes can be stored in the fridge for three days or frozen

