

# Crepes

## Ingredients

- 1 1/2 cups flour
- 1 tsp sugar
- 1/8 tsp salt
- 3 eggs
- 1 1/2 cups milk
- 2 tbsps butter, melted

## Summary

**Yield:** 12

**Prep Time:** 1 1/2 hours

**Category:** Breakfast

## Instructions

Sift dry ingredients into medium bowl. Break eggs into another bowl and mix until blended. Make a hole in middle of dry ingredients and pour in beaten eggs.

Stir in little by little. The dough will be difficult to work with, may be necessary to add a little milk to incorporate flour. Add liquid a spoonful at a time and mix it thoroughly before adding more. When mixture becomes easy to work with, the remainder can be added in two portions. Add melted butter.

Mix again, cover, and set aside for at least an hour, but no more than 6.

## Notes