

Crepes - Basic Batter

Servings: 12

Source: Crepes & Flaming Desserts Book

Ingredients

- $\frac{3}{4}$ cups All-Purpose Flour
- pinch Salt
- $1\frac{1}{4}$ cups Milk
- 1 Egg Yolk
- 1 Egg
- 1 Melted Butter Or Light Oil

Method

Sift the flour into a mixing bowl. Add a pinch of salt, the egg yolk and whole egg and half of the milk. Stir with a wire whip until smooth. Add the remainder of the milk and the melted butter or oil.

All of the ingredients may be put in the blender for 10 seconds. If batter is made in blender, it may be used immediately. If it is prepared by hand, allow it to rest for 1 hour so that the milk and flour will be well combined.

The batter may be prepared for later use and will keep in the refrigerator all day. If it is left until the next day it may need to be thinned with 2 more tbsp of milk.

Notes

Beer may be substituted for milk in same proportion for entree crepes.

Put 1 tbsp oil in pan and heat until hot. Tip out the oil. Return pan to moderate heat. Find a spoon the right size so batter just coats pan. As soon as batter appears dull and edges have begun to brown, use spatula and flip it over. Second side will cook more quickly. Throw first crepe away!

Do not add more oil. Place each cooked crepe on tea towel in a pile. If batter gets too thick, thin with milk. Should be consistency of light cream.