

CLASSIC CREPES

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1 $\frac{1}{2}$ cups all purpose flour

1 Tablespoon sugar

$\frac{1}{2}$ teaspoon Baking Powder

$\frac{1}{2}$ teaspoon salt

2 Cups milk

2 eggs

$\frac{1}{2}$ teaspoon vanilla extract

2 Tablespoons melted butter

Blend in blender or mix in bowl with electric mixer or whisk thoroughly until smooth. (may be stored in covered container in refrigerator overnight)

Select skillet for desired size of crepe. Batter will cover the bottom of the skillet. 8" (bottom) is usually best. Preheat to medium heat.

Butter skillet with scant amt. for each crepe. Even nonstick pans. Pour approx. 1 - 2 tablespoons into center of hot skillet and immediately pick up pan and swirl batter to cover bottom of pan. When surface is dry, gently loosen edges with spatula

and then flip. Lightly brown the other side and remove to a plate to cool. You may alternate between 2 plates so they don't stick together, or use wax paper to separate.

They store fine in refrigerator for several days with wax paper between and in a recloseable plastic bag or covered container.

Serve warm and fill with your choice of:

Ricotta cheese (may be sweetened with maple syrup or confectioners sugar)

Marscapone cheese

Applesauce

Cottage cheese and fruit

Top with your choice of:

Butter

Whipped cream

Fruit sauce (see recipe at www.playingwithfood.tv)

yogurt

