

Crepes

Recipe by: Ratio, modified by the O'Connor clan

Servings: 3

Amount	Ingredient	Prep Notes
1 cup	milk	
4	eggs	beaten
1 cup	flour	scant
	sugar	optional
	vanilla	optional
	salt	optional

- combine ingredients, stirring gently until batter is smooth. Cover and let batter rest for about 30 minutes or in the fridge until needed.
- heat pan. melt a small pat of butter before adding just enough batter to coat the bottom of the pan. Cook about 1 minute until set - it'll start to look dry. Flip and briefly cook the other side.

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- *note:* this makes about 6-8 crepes, depending on pan size. This recipe doubles, triples, and quadruples well if needed.
 - *note:* the basic ratio for crepes is, by weight, 1 part liquid : 1 part egg : 1/2 part flour
 - *note:* batter can be stored in the fridge for up to 3 days.
 - *note:* if making sweet crepes, add a pinch of salt, 1 tablespoon of sugar, and 1/2 teaspoon vanilla. If making savory crepes, add 1/2 teaspoon of salt - the liquid can be changed from milk to chicken or beef broth if you want more flavor