

Breakfast

Crepes

**Vegetarian*

Need a fun party idea? A delicious thing to do is to create a dessert and/or meal type crepe bar. Make a batch of crepes and then have a variety of fillings available. Then let people fill their crepes as they wish.

You'll Need

- 3 eggs
- 1 1/4 cups milk
- 1/4 cup melted butter
- 1/3 teaspoon vanilla extract (optional)
- 1 tablespoon sugar (optional)
- 1/8 teaspoon salt
- 1 cup all-purpose flour
- Additional butter for cooking crepes in skillet



Directions

- Beat eggs until smooth. Add milk, butter, and vanilla.
- Sift the flour and salt together and gradually add this to the egg mixture. Beat until the batter is smooth. Batter will be thin, like heavy cream. If possible, let the batter rest for 1 hour or refrigerate up to two days.
- Place enough butter in skillet when melted to coat skillet. Pour approximately 2 tablespoons of the batter into pan and rotate quickly to distribute batter.
- Cook crepe until just slightly browned; flip to cook other side. Remove from pan, and grease skillet again and continue crepe cooking process.
- Next fill crepes with fillings of choice or cool, wrap, and refrigerate until ready to use.

Play with Your Food

Suggested Fillings

- Scrambled eggs and diced ham
- Cheese and sautéed veggies
- Chocolate hazelnut spread
- Salted caramel sauce and banana slices
- Strawberries, or other berries and whipped cream
- Ice cream

Note

If you would like to make these be meal-type crepes simply leave out the vanilla extract and sugar. Then fill with such things as cheese, scrambled eggs, ham, etc.