Weekly Action: Make Crepes!

Yields 6 crepes

1 cup all-purpose flour

milk
water
1/2 cup milk, 1/2 cup water
1/2 cup milk, 1/2 cup water
1/4 teaspoon salt
2 tablespoons butter, melted
2 tablespoons butter, melted

In a large mixing bowl, whisk together the flour and salt. In a separate bowl, mix the milk, water and eggs, stirring to combine. Add butter to the wet mixture. Add the wet ingredients to the dry; beat until smooth.

Heat a lightly-oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each crepe. Tilt the pan with a circular motion so that the batter coats the surface evenly.

Cook the crepe for about 2 minutes, until the bottom is light brown. Loosen with a spatula, turn and cook the other side. Serve hot.

You have completed this weekly action, send photographic evidence to eatlocal@eatlocalcaledon.org to be entered into our weekly prize draw!
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Heat a lightly-oiled griddle or frying pan over medium high heat. Pour or scoop the batter to the griddle, using approximately 1/4 cup for each crepe. Tilt the pan in a circular motion so that the batter coats the surface evenly. Cook the crepe for about 2 minutes, until the bottom is light brown. Loosen with a spatula, turn and cook the other side. Serve hot.

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Heat a lightly-oiled griddle or frying pan over medium-high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each crepe. Tilt the pan with a circular motion so that the batter coats the surface evenly. Cook the crepe for about 2 minutes, until the bottom is light brown. Loosen with a spatula, turn and cook the other side. Serve hot.

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