

## Weekly Action: Make Crepes!

crepes  
purpose flour

milk  
water  
coarse salt  
unsalted butter, melted

In a mixing bowl, whisk together the flour and salt. In a separate bowl, whisk eggs and water, stirring to combine. Add butter to the wet mixture. Add the dry 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 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.

**If you have completed this weekly action, send photographic evidence to [@eatlocalcaledon.org](https://twitter.com/eatlocalcaledon) to be entered into our weekly prize draw.**



## Weekly Action: Make Crepes!

crepes  
purpose flour

milk  
water  
coarse salt  
unsalted butter, melted

In a mixing bowl, whisk together the flour and salt. In a separate bowl, whisk eggs and milk, stirring to combine. Add butter to the wet mixture. Add the dry 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 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 and turn and cook the other side. Serve hot.

**If you have completed this weekly action, send photographic evidence to [@eatlocalcaledon.org](https://twitter.com/eatlocalcaledon) to be entered into our weekly prize draw.**



## Weekly Action: Make Crepes!

crepes  
purpose flour

milk  
water  
coarse salt  
unsalted butter, melted

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

Heat a lightly-oiled griddle or frying pan over medium high heat. Pour or scoop batter onto 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 each crepe for about 2 minutes, until the bottom is light brown. Loosen with a spatula and cook the other side. Serve hot.

**If you have completed this weekly action, send photographic evidence to [@eatlocalcaledon.org](https://twitter.com/eatlocalcaledon) to be entered into our weekly prize draw.**



## Weekly Action: Make Crepes!

crepes  
purpose flour

milk  
water  
coarse salt  
unsalted butter, melted

In a dry mixing bowl, whisk together the flour and salt. In a separate bowl, whisk the milk, water, and eggs, stirring to combine. Add butter to the wet mixture. Add the wet mixture 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 in a circular motion so that the batter coats the surface evenly.

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



**If you have completed this weekly action, send photographic evidence to [eatlocalcaledon.org](mailto:eatlocalcaledon.org) to be entered into our weekly prize draw!**

eat local caledon  
[www.eatlocalcaledon.org](http://www.eatlocalcaledon.org)