

French Crepes



Preparation Time:

Under 30 mns

(does not include refrigeration)

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Ingredients per serving:

For 12 crepes:

1-1/2 cups flour

1 pinch salt

¾ cup water

½ cup milk

2 eggs, beaten

½ cube (4 oz.) melted butter

1 tablespoon sugar if you are fixing sweet crepes – No sugar if you are fixing savory crepes.

For more details on this recipe, please watch the video provided for your convenience.

Put the flour, salt, and sugar (if using sugar) in a large bowl. In a separate bowl, mix the water, the milk, the 2 eggs, beaten, and the melted butter. Mix well, and refrigerate for ½ hour.

Add a small amount of water if the batter has thickened.

Place your crepe skillet on med. low /med heat. (Please shop voilabycoco.com for the perfect crepe skillet!)

When the skillet is hot, pour ½ ladle of batter. Cook for a couple of minutes. Flip it. Cook one more minute.

Fill your crepes with lemon juice and sugar, berries and whipped cream, lavender syrup, orange flower syrup, Nutella, etc.