

Ingredients for crepes

- 4 eggs
- 2 cups milk (non dairy OK)
- 2 cups flour (gluten free OK)
- 1 Tbsp cinnamon (optional)
- Spray oil, vegetable oil, or butter to coat pan

Yummy fillings

- Whipped cream
- Fresh berries or bananas
- Jam (warmed)
- Peanut butter
- Nutella

Savory Alternatives

In crepe batter, omit cinnamon. Add salt, pepper, garlic or onion salt, Italian seasoning.

For fillings, try hummus, steamed veggies, sour cream, ricotta cheese, spiced nuts, etc.

This is a great way to enliven leftovers.

Make-ahead

Make the batter and store it in the refrigerator for up to three days for a quick breakfast – make a few crepes at a time.

Instructions

1. Combine all ingredients except pan-coating oil or butter in a tall narrow container. Blend with immersion blender. Alternatively, blend in a standard blender until completely smooth, with no lumps of flour. The consistency should be like heavy cream.
2. Heat skillet on medium and coat with a light layer of oil or butter. Use a paper towel to distribute it evenly.
3. Pour approximately $\frac{1}{4}$ cup of batter into the center of the skillet. Immediately begin to slowly and gently swirl the batter to create a larger, thinner circle.
4. Cook until the bottom is solid enough to be flipped (about 15 seconds). Flip and cook other side.
5. Remove from skillet and serve immediately, or cover with a clean dishtowel and add more crepes to the serving plate.
6. Serve with yummy fillings

