**Savory or Sweet Crepes**

![C:\Users\ebooth\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\83KQ062R\strawberry-nutella-crepes-005[1].jpg]()**Ingredients:**2 eggs

3/4 cup milk

1/2 cup water

1 cup flour

3 Tbsp melted butter

Oil for coating the pan

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![C:\Users\ebooth\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\83KQ062R\crepes-046edited[1].jpg]()1/4 tsp salt

Herbs to taste

\*Sweet Variation Add…

2 1/2 Tbsp sugar

1 tsp vanilla extract

Cinnamon to taste

**Directions:**

1. In a large mixing bowl, combine all of the ingredients and mix thoroughly with a wisk.
2. Optional: Place the crepe batter in the refrigerator for 1 hour. This allows the bubbles to subside so the crepes will be less likely to tear during cooking. The batter will keep for up to 48 hours.
3. Heat a small non-stick pan. Add butter or oil to coat.
4. Pour ¼ cup scoop of batter into the center of the pan. Swirl the pan to spread batter evenly.
5. Cook for 30 seconds and flip. Cook for another 10 seconds and remove to the cutting board.
6. Lay them out flat so they can cool.
7. Continue until all batter is gone.
8. Finally, fill your crepe with your choice ingredients. Sweet crepes might include fruit, jam, chocolate or maple syrup, and whip cream. Savory crepes might include scrambled eggs, bacon, and cheese. It’s your choice! Enjoy!