



Crepes

Ingredients

- 2 large eggs
- ½ cup milk
- ½ cup water
- ¼ teaspoon salt
- 1 cup all-purpose flour
- 2 tablespoons butter, melted

Instructions

1. In a large bowl, whisk together the eggs, milk, water, and salt until combined.
2. Gradually add the flour and melted butter, whisking vigorously until the batter is completely smooth.
3. *Tip:* For an even smoother batter, combine all ingredients in a blender and pulse a few times until fully blended.
4. Heat a lightly oiled griddle or non-stick frying pan over medium-high heat.
5. Pour or scoop about ¼ cup of batter onto the pan. Immediately tilt and swirl the pan in a circular motion to spread the batter evenly over the surface.
6. Cook until the edges start to lift and the top looks set but not wet, about 1 to 2 minutes. Use a spatula to gently loosen the crêpe edges, then flip and cook for another minute until lightly golden on the other side.
7. Remove from the pan and serve warm with your favorite fillings or toppings.