



# crêpes

## Ingredients

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

## Instructions

**step 1:** in a large mixing bowl, whisk together eggs, milk, water, and salt. add flour and melted butter, then whisk until the batter is completely smooth.

**step 2:** alternatively, combine all ingredients in a blender and pulse a few times until smooth.

**step 3:** heat a lightly oiled frying pan or griddle over medium-high heat.

**step 4:** pour about ¼ cup of batter into the pan for each crêpe. immediately tilt and rotate the pan to spread the batter into a thin, even layer.

**step 5:** cook until the surface of the crêpe is set and the underside is light brown, about 1 to 2 minutes.

**step 6:** gently loosen the edges with a spatula, flip the crêpe, and cook the other side until lightly browned, about 1 minute more.

**step 7:** remove from pan and serve hot with your favorite sweet or savory fillings.