

5 Steps to Creating Perfect Crepes

- 1.** Mix 1 and one-fourth cups flour, 1 tablespoon sugar and 1 teaspoon salt in a mixing bowl. In a separate bowl, beat three eggs, then mix in 2 and one-half cups of half-and-half, 1 tablespoon canola oil and 1 tablespoon vanilla extract. Slowly pour wet ingredients into dry, beating vigorously with a wire whisk.
- 2.** Clumps of flour will result in rubbery crepes, so after beating the mixture well, strain out lumps with a metal mesh strainer or cheesecloth. Cover and chill for about 30 minutes to allow the batter to thicken slightly.
- 3.** The right pan matters. Use a crepe or quality 10-inch non-stick pan. Heat to medium high. Then, using a 2-inch ladle, pour batter in the middle of the pan and gently roll to allow the batter to flow to the edge.
- 4.** Once bubbles cover the surface of the crepe, use a rubber spatula to flip. Or use a spatula to lift one end and use both hands to grab and flip the crepe. Continue cooking for about one minute. A crepe should be slightly brown. Remove from pan and repeat. This batter makes about 20 crepes.
- 5.** Crepes can be filled with everything from jam to meats and cheeses. Crepes are delicate, so fill them on the serving plate. Place the filling in the center and roll crepe. Dessert crepes usually are topped with sprinkles of powdered sugar.