



Serving: 12 to 15 medium size crêpes	The Perfect French Crêpes !	
<p><i>Ingredients:</i></p> <p>Crêpes Batter:</p> <p>170 g plain flour</p> <p>10g (1/2 tbsp) caster sugar</p> <p>2 medium (60g ea) eggs</p> <p>200 to 250 ml milk</p> <p>For cooking crêpes:</p> <p>Some canola spray or melted butter</p> <p>For serving the crêpes: Your preferred topping such as chocolate, whipped cream, thick custard, jam, maple syrup, lemon juice or just some icing sugar.</p>	<p><i>Recipe:</i></p> <p>Crêpes Batter:</p> <ol style="list-style-type: none"> (1) In a large bowl place your measured flour and sugar. (2) With a large hand whisk mix and make a well in the flour. (3) Measure your milk in a cup and reserve. (4) In the well place the 2 medium size eggs. (5) With your large hand whisk partially mix eggs taking flour from inside the well (to avoid making lumps). (6) Then pour half the milk (about 100 ml) and mix well until all flour is incorporated. (7) Then add the remaining milk (100 to 150 ml), (the amount of milk required will vary slightly depending on the size of your eggs) and mix batter well again. (8) Rest batter for about 30 minutes before cooking the crêpes. <p>Crêpes cooking:</p> <ol style="list-style-type: none"> (1) Lightly mix batter and if too thick add a little more milk. (2) Grease and warm up a non-stick frying pan over medium to high heat until very hot. (3) Remove pan from the heat and pour enough crêpe batter to coat the base of the pan evenly. (4) Place pan over heat again and when crêpes look dry on top, turn crêpes to cook for a few instant on the other side. (5) Slip crêpes out of the pan, grease pan again lightly and cook more crêpes until batter is all used. (6) Served immediately or warm up in oven or microwave oven when required. 	