Betty Crocker’s

Crepes

INGREDIENTS

1 ½ cups flour

1 tablespoon sugar

½ teaspoon baking powder

½ teaspoon salt

2 cups milk

2 eggs

½ teaspoon vanilla

2 tablespoon butter or margarine, melted

DIRECTION

1. Mix flour, sugar, baking powder and salt into bowl.
2. Stir in remaining ingredients.
3. Beat with hand or stand mixer until smooth.
4. Lightly butter skillet for each crepe.
5. Pour less than ¼ cup of batter into skillet.
6. Cook until light brown and turn until other side is done.
7. Serve warm with strawberries, apple sauce, Nutella, raspberry jam.
8. Roll up Crepes and sprinkle with powdered sugar

Yield: 12 Crepes

Betty Crocker’s

Crepes

INGREDIENTS

1 ½ cups flour

1 tablespoon sugar

½ teaspoon baking powder

½ teaspoon salt

2 cups milk

2 eggs

½ teaspoon vanilla

2 tablespoon butter or margarine, melted

DIRECTION

1. Mix flour, sugar, baking powder and salt into bowl.
2. Stir in remaining ingredients.
3. Beat with hand or stand mixer until smooth.
4. Lightly butter skillet for each crepe.
5. Pour less than ¼ cup of batter into skillet.
6. Cook until light brown and turn until other side is done.
7. Serve warm with strawberries, apple sauce, Nutella, raspberry jam.
8. Roll up Crepes and sprinkle with powdered sugar

Yield: 12 Crepes