

Crêpes

French · Breakfast · Easy · 30 min total · Serves 8

Paper-thin French pancakes that can be filled with sweet or savory fillings — endlessly versatile.

Ingredients

- 1 cup all-purpose flour
- 2 large eggs
- 1.5 cups whole milk
- 3 tbsp butter (melted plus more for pan)
- 1 tbsp sugar
- 0.25 tsp salt
- 1 tsp vanilla extract (optional)

Method

1. Whisk flour, eggs, milk, melted butter, sugar, and salt until smooth. Rest 30 min.
2. Heat nonstick pan over medium. Brush with butter.
3. Pour 1/4 cup batter, swirl to coat pan thinly.
4. Cook 1 min until edges lift. Flip, cook 30 sec more.
5. Stack crepes. Fill with Nutella, lemon-sugar, ham and cheese, or any desired filling.

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