

Gio's Crêpes

Lightly adapted from the children's cookbook "What's Cooking? A Cookbook for Kids"

Makes: about 12 crêpes

Ingredients:

3 eggs

1 ½ cups milk

1 teaspoon pure vanilla

1 cup plus 2 tablespoons all-purpose flour

1 tablespoon sugar

¼ teaspoon salt

2 tablespoons melted butter

Additional melted butter for greasing pan

Directions:

Put all the ingredients in a blender and blend until smooth. Scrape down the sides with a spatula and briefly blend again. Cover and place blender in refrigerator for at least 30 minutes, or even overnight.

Remove batter from refrigerator and blend again before using. Place a frying pan over medium heat and use a brush to coat the pan with melted butter. Use a liquid measuring cup and fill to ⅓ cup with batter, then pour batter into pan, tilting left and right to spread the batter, and stop as soon as it reaches the edges. Take note of how much batter is needed to fill pan and use that measurement for remaining crêpes.

Cook crepe on one side for 45 to 60 seconds, using a spatula to check for doneness. When golden brown, but not dark, quickly flip crepe over and continue cooking for about 30 seconds. Grasp the pan securely and swiftly flip the cooked crepe onto a large plate lined with wax or parchment paper.

Brush the pan with melted butter before making each crepe, and stack the cooked crêpes on top of each other, with a layer of wax or parchment paper between. Serve immediately with powdered sugar and fresh berries, or cover stack with plastic wrap and refrigerate for up to one week. Crêpes may be served chilled or warm; reheat in microwave, oven or in a frying pan.

