

GENIUS KITCHEN

CREPES

Recipe by MizzNezz

PREP TIME: 5 mins**TOTAL TIME:** 15 mins**YIELD:** 7 crepes

Photo by SharonChen

ABOUT THIS RECIPE

"You can do SO much with a crepe. Make many different desserts."

INGREDIENTS

1 cup flour

1 1/2 cups milk

2 eggs

1 teaspoon vegetable oil

1/4 teaspoon salt

DIRECTIONS

Combine flour, milk, eggs, and oil.

Add salt.

Heat a lightly greased 6 inch skillet; remove from heat.

Spoon in 2 Tbsp batter; lift and tilt skillet to spread evenly.

Return to heat; brown on one side only.

To remove, invert pan over paper toweling.

Repeat with remaining batter.

Fill with your favorite filling.

Here's a few we like: Any flavor fruit jam, sweetened fresh peaches, cream cheese and pineapple, ham and maple syrup.