

Basic Crêpes (French Crêpes)



Preparation time:	15 mins
Serves:	4 people
User Rating:	★★★★☆

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Basic crepes are anything but basic. And when it comes to how scrumptious they can taste – the possibilities are endless. Not sure how to make them taste extra-special? Well, as the perfect light and fluffy vehicle for your favourite toppings, crepes can be served up savoury or sweet.

So first up, master this simple crepe recipe. Then, simply get creative. Because that's the insider secret to these traditional thin pancakes.

The big question is, are you a “folder” or a “stacker”?



Ingredients

- 1 cup all-purpose flour
- 2 eggs
- ½ cup milk
- ½ cup water
- ¼ tsp salt
- 2 tbsp butter, melted

- Butter or margarine, for frying

Method

1. In a large mixing bowl, whisk together the flour and the eggs.
2. Gradually add in the milk and water, stirring to combine.
3. Add the salt and butter; beat until smooth.
4. Heat a non-stick frying pan over medium high heat and melt butter. Add the batter into the pan, using approximately 1/4 cup for each crepe.
5. Tilt the pan with a circular motion so that the batter coats the surface evenly.
6. Cook the crepe for about 2 minutes, until the bottom is light brown.
7. Loosen with a spatula, turn and cook the other side. Serve hot.

Notes

Be sure to check out some of our other delicious crepe recipes like [Crepes with Pineapple, Passion Fruit, Raspberries & Honey](#) as well as [Chocolate Hazelnut Crepe Cake with Chocolate Sauce](#).

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
129g	1130kJ 270kcal	8.1g	14.1g	8.2g	26.9g	1.7g	285mg	1.3g

All nutrition values are per serve.