Add your favourite toppings with these crepes. They can be eaten with either savoury or sweet toppings.

**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](#).