



FRENCH CREPES

DIRECTIONS

1 cup	all-purpose flour
1 tsp	white sugar
1/4 tsp	salt
3	eggs
2 cups	milk
2 tbsp	butter, melted

1. Sift together flour, sugar and salt; set aside. In a large bowl, beat eggs and milk together with an electric mixer. Beat in flour mixture until smooth; stir in melted butter.
2. Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 2 tablespoons for each crepe. Tip and rotate pan to spread batter as thinly as possible. Brown on both sides and serve hot.

*Multicultural
Week*

Recipe can be found on [allrecipes.com](https://www.allrecipes.com)