

Julio's Basics: Crepes

Makes 10 – 12 crepes

- 2 eggs
- 1 cup milk
- ½ cup water
- 1 cup flour
- 4 Tb melted butter

Place all ingredients in a blender and pulse until well combined. Batter can be used immediately or refrigerated for up to 2 days.

Heat crepe pan over medium-high heat. (A small nonstick pan will work as well.) Lightly spray with oil. Add just enough batter (~3 Tb) to the middle of the pan so that when you swirl the pan it barely covers the bottom. Cook for ~ 1 minute, then carefully flip and cook another 30 seconds. You can serve them as you cook them, or lay them flat on paper towels and allow to cool.