

Crêpes

Servings Around 15 crêpes	Prep time : 10min	Cook time : 30min	Resting time : 30min
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Ingredients

- **2 + 1/3 cup (550g)** of milk
- **2 cups + 1 tbsp (250g)** of all-purpose flour
- **4** eggs
- **1 tbsp** of neutral oil (or melted butter)
- ***3 tbsp** of orange blossom water
- ***1 bag** of vanilla sugar

(*Optional)

Step by Step instructions

Step 4

Step 1

Start by breaking the eggs in a bowl and whisking them.

Add the milk, the melted butter (or neutral oil), and the orange blossom water* (*optional). Stir together.

Step 2

Add the flour 2 times and stir until everything is well combined. There are little tips here to be sure to have perfect preparation. I advise you to use a hand blender to finalize to stir everything together and avoid any lumps in your mix. Let it rest for approximately 30 mins.

Step 3

It's really easy to cook your crêpe. You only need a crêpe pan. It's almost like a regular pan but thinner and lighter, which will help you to flip the crêpe during the cooking. If you don't have one, no problem, you can use a regular pan.

Place your pan on medium heat. Let it warm and grease it with some butter. Don't hesitate to wipe the excess.

Now, take some crêpe mix and pour around a full ladle on your crepe pan with a ladle. Move the pan to spread the mix on all your pan and let it cook.

Once the edges of your crêpes start to brown a little bit, you should be able to move it just by moving your pan. If you're comfortable with that, flip your crêpe with your pan with a small hand movement. If you're not, take a spatula and flip your crêpe.

Step 5

Let it cook on the other side for 1 to 2 minutes; it's really quick.

Now, place it on a plate and continue to cook all your mix with the same process. Don't forget to grease your pan each time to avoid your crêpe sticking to the pan.

Step 6

Your crêpes are just ready ! You could taste them just warm or completely cool. Just pick your favorite topping and enjoy.