



# Dessert Crepes

A great recipe for a sweet crepe! I'll show how to put "toppings" inside - Nutella is the tastiest in my opinion (but if you don't have that, melt chocolate).

Nutella Topping→

**Preparation time:** 10-15 mins

**Cook time:** 10 minutes in total

**Total time:** 20 mins

**Yield:** 8 Crepes

## You'll Need:

- Preferably a blender; if not, then a mixer works as well; if not, then a whisk or fork.
- A Medium to Large Pan

## Ingredients

4 eggs, lightly beaten

1  $\frac{1}{3}$  cups milk

2 tablespoons butter, melted

1 cup all-purpose flour

2 tablespoons white sugar

$\frac{1}{2}$  teaspoon salt

## Directions

1. In a Blender or a large bowl, blend/whisk together eggs, milk, melted butter, flour sugar and salt until smooth.
2. Heat a medium-sized skillet or crepe pan over medium heat. Grease pan with a small amount of butter or oil applied with a brush or paper towel. Using a serving spoon or small ladle, spoon about 3 tablespoons of crepe batter into the hot pan, tilting the pan so that the bottom surface is evenly coated. Cook over medium heat, 1 to 2 minutes on a side, or until golden brown. Serve immediately.