Crepes

Ingredients
- 1 cup flour
- 2 tbsp sugar
- Pinch of salt
- 2 eggs
- ½ stick of butter (or ¼ cup), melted
- 1 ¼ cup milk
- Whatever toppings you like—I prefer Nutella or ham & swiss

Directions
- Mix dry ingredients separate from wet ingredients
- Pour the wet ingredients into the dry—mix well with a whisk
- Heat an omelet pan to medium-high heat, spray pan with cooking spray or use butter.
- Pour small amount of batter into pan and rotate pan around to get a thin layer of batter covering the bottom of the pan.
- The thinner you get the batter, the better it will taste.
- Allow to cook until you think it is finished.
- Flip crepe and fill with toppings.
- Fold in half and cook until ready. Enjoy!

- We also learned today that the first crepe you make usually turns out poorly—not sure why, but don’t give up.
- Try a second one and it will look better