

Crêpes Nature

¾ cup sifted flour

3 tbsp powdered sugar

pinch of salt

¾ cup warm milk

2 tbsp melted butter

2 beaten eggs

Mix the flour, sugar, and salt. Whisk together the egg, milk, and butter, and add to the flour. Whisk until light and smooth.

Heat and butter a 5-6 inch skillet. Pour enough batter to thinly cover. When bubbles appear, turn to cook the other side. Continue making crêpes, adding butter to the skillet each time.

Fold crêpes once or twice to make a crescent or triangle; if desired, before folding spread or sprinkle with butter, cinnamon sugar, jam, fruit, syrup, meat sauce, herbs, or scrambled eggs.

Adapted from *Home Cooking with Eddie Doucette* (1954).