



CREPE BATTER

Enough for twenty-four - 12” crepes

INGREDIENTS:

- 1 cup water
- 2 cup cake flour
- 1 tsp. salt
- 6 Large Eggs
- 1 stick of salted butter
- ½ cup of sugar (subtract the sugar for less sweet crepes)
- 2 Tbsp. Vanilla extract
- 2 Tbsp. Almond extract

INSTRUCTIONS:

Mix all the dry ingredients together first (cake flour, salt and sugar) then add the eggs, vanilla, almond and butter. Once that is well mixed slowly add the water while continuing to stir. When all the batter is no longer lumpy you are ready to make crepes.

****For Crepe filling ideas please see our Crepe Filling recipes**