

Crepes

Ingredients

1 Cup All Purpose Flour

2 eggs

½ cup milk

½ cup buttermilk

1 cup water

¼ teaspoon salt

¼ cup sugar

2 tablespoons butter melted

½ teaspoon cinnamon

½ teaspoon nutmeg

½ teaspoon vanilla extract

1. In a bowl mix flour and eggs together until smooth
2. Add in milks together slowly until combined
3. Add salt, cinnamon, nutmeg, vanilla, and butter stir until smooth.
3. Heat griddle or frying and spray with non-stick spray.
4. Once heated add a scoop of batter (I use a soup ladle) then tilt the pan in circular motion until bottom of pan is covered with batter.
5. Cook about 2 minutes until bottom is golden brown and then flip and cook for another 2 minutes.
6. Serve warm with whatever topping you like.