

Basic Crepes
Adapted from Farm Journal's "Homemade Breads"
by The Cook's Life
Makes 10-12 crepes (8 inch)

$\frac{3}{4}$ cup all-purpose flour
1 tablespoon sugar
 $\frac{1}{2}$ teaspoon salt
3 eggs
1 cup milk
2 teaspoons vanilla (omit if making savory crepes)
1 tablespoon butter, melted, for pan

Heat a 10-inch nonstick skillet over medium heat while mixing crepes.

Stir flour, sugar and salt together in a bowl with a whisk. In a separate bowl beat eggs until well combined. Add milk and vanilla and beat again. Add about half of the egg mixture to the flour mixture and whisk until smooth. Add the remaining egg mixture and whisk again.

Lightly brush the hot skillet with melted butter. You don't need much.

Pour slightly less than $\frac{1}{4}$ cup of batter in the middle of the pan. Quickly pick the pan up and swirl it in a circular motion until the batter forms a thin circle, about 8 inches in diameter. Don't worry about any tentacles that form around the outside of the circle. You can trim them off later if they bother you. Every crepe will be closer to round as you get the hang of swirling the pan.

Cook the crepe until the edges start to brown lightly and the top looks dry all over. Ease a spatula under the edge and use your fingers to help you turn the crepe over. If it folds up on itself, just spread it back out as you turn it over. Cook the second side until lightly browned.

Remove crepe to a wire rack to cool. Repeat with the remaining batter to make 10-12 crepes. As the crepes cool, you can stack them to keep them from drying out.

Use immediately, or cool them on the rack. Store crepes in a stack in an airtight container or ziplock bag at room temperature. If you are keeping them more than a day or two, freeze them. Thaw at room temperature for a few hours or in the fridge overnight, still in their container.