

MAAN FARMS

COUNTRY KITCHEN

Mama Maan's Famous Crepes

Prep Time: 10 min.

Cook Time: 20 min.

Makes: 4 Crepes

Ingredients

- 1 cup all-purpose flour
- 2 eggs
- ½ cup milk
- ½ cup water
- ¼ teaspoon salt
- 2 tablespoons butter, melted
- Filling - 3 tbsp for each crepe. Your choice of fruit or fruit sauce.
- (Optional) whipped cream and/or Maan Farms berry syrup for topping!

Directions

1. In a large mixing bowl, whisk together the flour and eggs. Slowly add the milk and water, mixing them together.
2. Add salt and butter, and beat until smooth.
3. For crepe maker: follow the individual instructions of your crepe maker.
4. For frying pan, heat lightly oiled pan over medium high heat.
5. Pour or scoop ¼ cup of batter onto your pan or crepe maker. If using a pan, tilt it in a circular motion to evenly spread the batter out.
6. Let the crepe sit for about 2 minutes or until crepe is golden brown (again, if using a crepe maker follow their instructions). Loosen the edges with a spatula and flip crepe over. Cook the other side.
7. Place 3 big tablespoons of your filling onto the middle-top of your crepe.
8. Fold the bottom right up and over the filling, then the bottom left to close the crepe.
9. Top with whatever you choose and serve hot!

Notes