

*Crepes are a holiday breakfast tradition at our house. We make both sweet and savory fillings and usually accompany them with tasty sausage and sliced oranges. Enjoy!*

Happy holidays from all of us  
at **by annie.com**

### **Traditional Crepes**

*yields about 3 dozen 6-inch crepes*

4 eggs  
¼ teaspoon salt  
2 cups all-purpose flour  
2¼ cups milk  
¼ cup butter, melted

### **Gluten-Free Crepes**

*yields about nine 6-inch crepes*

1 egg  
Pinch of salt  
½ cup plus 1 T. all-purpose gluten-free flour  
⅔ cup milk  
1 T. butter, melted

### **Mixer or Whisk Method**

In medium bowl, combine eggs and salt. Gradually add flour alternately with milk, beating until smooth. Beat in butter.

### **Blender Method**

Whirl all ingredients in blender for about 1 minute. Scrape down sides with rubber spatula; blend 15 seconds or until smooth.

### **Both Methods**

I prefer to put the batter in a glass measuring cup. This makes it easy to pour the batter into the skillet when cooking. Refrigerate batter at least 1 hour.

When ready to cook, slowly heat skillet until a drop of water sizzles or skitters when dropped on the surface. **TIP:** *For small crepes, use a 7- or 8-inch skillet. For large crepes, use an 8- or 10-inch skillet.*

Spray skillet with non-stick vegetable spray for the first crepe or two; after that it will be seasoned and crepes will not stick.

Pour batter into hot skillet; quickly rotate skillet to spread batter evenly. For small crepes, use 2 to 3 tablespoons of batter for each. For large crepes, use 3 to 4 tablespoons of batter for each.

Cook over medium heat until lightly browned; turn and brown the other side. Remove to plate and roll or fold in half and then in half again. Cover with foil to keep warm while cooking the remaining crepes.

## **Serving Suggestions**

### **Sweet Crepes**

Fill with fresh fruit (strawberries, blackberries, blueberries, etc.) and top with whipped cream. Or sprinkle with sugar (granulated or powdered) and serve with lemon wedges. Squeeze lemon juice over crepes before eating.

### **Savory Crepes**

Scramble eggs. Saute a mixture of finely chopped vegetables (we like onion, zucchini, red pepper, and broccoli). Add eggs to crepe and top with vegetables and grated cheese.