

## Basic Crepes

### INGREDIENTS:

1 cup all-purpose flour  
2 eggs  
1/2 cup milk

1/2 cup water  
1/4 teaspoon salt  
2 tablespoons butter, melted

### DIRECTIONS:

1. In a large mixing bowl, whisk together the flour and the eggs. Gradually add in the milk and water, stirring to combine. Add the salt and butter; beat until smooth.
2. Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each crepe. Tilt the pan with a circular motion so that the batter coats the surface evenly.
3. Cook the crepe for about 2 minutes, until the bottom is light brown. Loosen with a spatula, turn and cook the other side. Serve hot.