

CARMA LEE

Crepes

Ingredients:

1 ¼ cups milk

3 eggs

¾ cups flour

1 Tbsp. sugar

½ tsp. salt

Directions:

Blend all ingredients. (I like to use a blender.) Heat a skillet over medium heat and melt a little butter in the skillet. Pour a thin layer of crepe mixture in skillet and lightly brown on each side. (Use more skillets to cook more crepes at one time.) Put more butter on each crepe and add powder sugar, fruit or jam, roll up and eat! We eat this for breakfast a lot!