



Crepes

Traditional crepes make the best brunch; you can make these ahead of time and fill them at the last minute.

Yield: approximately ten 7-inch or eight 8-inch crepes

Ingredients

- 1 cup [Pamela's Baking & Pancake Mix](#)
- 1½ cups water or milk
- 2 eggs, large, beaten
- 1 tablespoon oil

Directions

Mix all ingredients together until evenly combined. Batter will be very thin. Heat nonstick or crepe pan over medium heat. If you are not using a nonstick pan, you must oil pan before baking each crepe.

When pan is hot, pour ¼ cup batter for 7-inch crepe, or ⅓ cup for 8-inch crepe, into pan and quickly rotate pan in circular motion so batter spreads into a thin, even coat. Air holes will appear; do not try to fill them in. After about 3 minutes, crepe will look dry across the top, have air holes all over, and be browning at the edges. At this point, lift edge of crepe with spatula, carefully flip, and cook 30 seconds to 1 minute more.

Remove crepe and lay flat on parchment or wax paper. Repeat process with rest of batter, stacking finished crepes as you go with parchment or wax paper in between. Keep crepes covered until ready to use to prevent drying out. Fill with favorite fillings, roll and serve.

NOTE: The first crepe, like many first pancakes, often does not cook well. Don't fret—just throw it away or nibble on it, and carry on with the rest.

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