



Crepes by John

Enjoy delicious crepes and fill with your favorite sweet or savory ingredients.
Courtesy of John of Seattle, WA.

Ingredients

- 1½ cups [Pamela's Baking & Pancake Mix](#)
- 1½ cups water
- 4 eggs, large
- 1 TBSP olive oil
- 1 tsp vanilla, cinnamon or nutmeg as desired
- margarine or clarified butter for cooking

Directions

Select a frying pan with a bottom width the size you want your crepe. Set your burner to medium. Coat the pan with 1 teaspoon of butter or margarine before each crepe. Set your blender to 'whip' for 30 seconds each time before pouring out each crepe. Pour the batter into the middle of the bottom of the pan until $\frac{3}{4}$ is covered. Rotate the pan until the batter covers the bottom. They cook quickly, so watch the heat and flip when the edges are dry. Cook on second side for just a minute or two until cooked through.

Chef's Note: To clarify butter, melt butter and skim off the milk solids.

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