



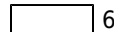
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Crêpes

Portions: 8 crêpes

Preparation: 10 minutes

Cooking time: 20 minutes



Ingredients

1 $\frac{1}{4}$ cup (310 ml) all purpose flour
1 $\frac{1}{2}$ cup (370 ml) milk
2 eggs
 $\frac{1}{3}$ cup (80 ml) melted butter
2 tablespoons (30 ml) maple syrup
Pinch of salt
Lemon juice, to taste

Steps

1. Combine all ingredients in a blender, and blend until smooth and homogeneous.
2. Melt a small amount of butter in a 8-inch (20 cm) non-stick skillet over medium heat.
3. For each crepe, pour about $\frac{1}{4}$ to $\frac{1}{3}$ cup of the mixture by tilting the pan to evenly cover it. When bubbles appear on the surface of the crepe and the mixture is cooked, turn the crepe and continue cooking until the bottom is golden brown. Set aside on a plate and keep warm.
4. Serve with some lemon and maple syrup and your favourite toppings!