




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Lemon and poppy seed crêpes

Portions: 8 crêpes

Preparation: 15 minutes

Cooking time: 20 minutes

 8



Ingredients

1 $\frac{2}{3}$ (410 ml) cups milk
2 eggs
 $\frac{1}{4}$ cup (60 ml) melted butter
1 $\frac{1}{4}$ (310 ml) cups flour
 $\frac{1}{2}$ tsp (3 ml) salt
1 lemon's zest, grated
1 tbsp (15 ml) poppy seeds
Lemon yogurt, to taste
Fresh blueberries, to taste
Maple syrup, to taste
Powdered sugar, to taste

Steps

1. In this order, add in your blender the milk, eggs, butter, flour, salt, zest, and poppy seeds and mix until smooth.
2. Melt a small amount of butter in an 8-inch (20-cm) non-stick skillet over medium heat.
3. For each crepe, pour $\frac{1}{4}$ to $\frac{1}{3}$ cup of batter in the center of the skillet. Tilt the pan with a circular motion so that the batter coats the surface evenly. When bubbles appear on the surface of the crepe, and the mixture cooked, flip the crepe and continue cooking until the bottom is golden brown.
4. Set aside on a plate and keep them warm.
5. Serve them with lemon yogurt, blueberries, maple syrup, and powdered sugar to taste!