

FRENCH PANCAKES (CREPES)

F EASY

Last Modified: NEVER

PREP: 10 Min
COOK: 20 Min
STOVETOP

MOM K'S - BREAKFAST

MAKES 8 CREPES

QUA	MEASURE	INGREDIENT	PROCESS
1	Cup	All Purpose Flour	
2	Large	Eggs	Room Temp
1/2	Cup	Whole Milk	Room Temp
OR FOR THINNER CREPES			
3/4	Cup	Whole Milk	Room Temp
1/2	Cup	Water	
2	Tbsp	Salted Butter	Melted
2	Tsp	Granulated Sugar	Crepes ONLY
1/4	Tsp	Table Salt	

PREPARATION

FACTOID	This is technically a French Crepe recipe. It is originally from Grandma Sally's (her pure French bloodlines) kitchen & it was the ONLY thing about her childhood that Mom ever liked about her evil & mean Stepmother. I think Mom liked them mostly because Grandpa Charlie dearly loved them.
CREPE	The French eat Crepes usually as either an Appetizer or an After-Dinner-Treat. Place a warm Crepe on a plate, spread the center with a dollop of Whipped Cream or Jelly, drizzle a generous amount of Liqueur or a Cordial over the top, fold the sides in slightly and roll up tightly. Enjoyed as one of the few foods the French eat with their hands.
FACTOID	Mom K was raised as a youngster in an era well prior to refrigeration (other than the ever present more-work-than-I-ever-want-to-think-about Ice House) and was a young woman learning to cook during the Depression. Out of taught necessity first and frugal habit later, she cooked EVERYTHING to death in order to kill any lurking Bacteria. She would boil canned Green Beans for 2 hours. There were indeed "some" things that she did very well and most of those Recipes from my own childhood are listed in here.
TOOLS	1) Large Pitcher 2) Small 6" Stainless Steel Skillet (NOT Non-Stick)
1	In a pitcher with a pouring lip, beat the Eggs well, add in the Milk, Flour, Salt & Sugar, whisk until smooth (This mixture should be runny so that the Pancakes come out thick). Lightly stir in the melted Butter.
2	In a small skillet over medium high heat, wipe it with a paper towel soaked in Vegetable Oil. Pour in a little Batter, about 1/4 cup, tilt the skillet back and forth so the Batter is evenly spread over the entire bottom. You will likely discard the first Crepe and need to adjust the heat (It's CRITICAL) for "proper" browning (See Picture). Fry, turning once until both sides just begin to brown slightly. Repeat for each Crepe. Keep warm in a 200 degree oven.
SERVE	Serve a short stack while hot with Butter and Pancake Syrup on the side.