



Crepes are the absolute favorite thing to have over the weekend and the classic recipe is not only simple to master, but ever so good to have!!!



Ingredients

8 heaped tablespoons of all-purpose flour

380ml / 1 ½ cup of milk

3.5 tablespoons of sugar

1 egg

1 tablespoon of vanilla

Butter/Margarine to grease

Method

Begin by mixing whisking together the eggs, sugar and vanilla extract until pale yellow and frothy. Add in the flour and the milk and give it one more whisk until completely combined and with the same consistency as that of a light yoghurt.

On a lightly greased pan. Ladle the batter, swirl until set and cook until both sides are golden brown. Serve.



SERVE WITH: tea or coffee or custard or even on their own!

This recipe was brought to you by Kaluhi's Kitchen blog from: <https://www.kaluhiskitchen.com/back-to-basics-crepes/>

Youtube Video : <https://youtu.be/ag-689rLTJc>