Basic Crepes

**Servings  (**[Help](http://allrecipes.com/help/recipeinfo/scaling.aspx)**)**

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Original Recipe Yield 8 crepes

**Ingredients**

* 1 cup all-purpose flour
* 2 eggs
* 1/2 cup milk
* 1/2 cup water
* 1/4 teaspoon salt
* 2 tablespoons butter, melted

**Directions**

1. In a large mixing bowl, whisk together the flour and the eggs. Gradually add in the milk and water, stirring to combine. Add the salt and butter; beat until smooth.
2. Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each crepe. Tilt the pan with a circular motion so that the batter coats the surface evenly.
3. Cook the crepe for about 2 minutes, until the bottom is light brown. Loosen with a spatula, turn and cook the other side. Serve hot.

**Nutritional Information [open nutritional information](http://allrecipes.com/recipe/basic-crepes/)**

**Amount Per Serving**  Calories: **216** | Total Fat: **9.2g** | Cholesterol: **123mg** ***Powered by ESHA Nutrient Database***

http://images.media-allrecipes.com/images/15875.gifReviewed on Dec. 31, 2006by Christine Anderson[ilstu99](http://allrecipes.com/Cook/18213749)

I had a hard time wrapping my brain around the flour + eggs, then other ingredients....so I just did what I always do....wet stuff blended, then dry stuff added to it. They have turned out great every time I have made them. A touch of sugar and vanilla makes great sweet crepes...some pepper and herbs make great veggie crepes. BOTH are great for breakfast! I almost always double or triple this recipe, and it keeps well in the fridge.

http://images.media-allrecipes.com/images/15875.gifReviewed on Apr. 1, 2007by Morley[ilstu99](http://allrecipes.com/Cook/18213749)

Great recipe, with ONE exception: I initially followed the directions to whisk the flour/eggs then add the wet ingredients, but this left me with VERY lumpy unusable batter. Doing the reverse - mixing the eggs & wet stuff then sifting in the flour - worked way better.

Was this review helpful? [ [YES](javascript:void(0)) ]

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