**French Crepes**

**Cooking Principle- Cooking Crepes and Sauce Making Groups of 4 Students**

**Ingredients**

1 egg

250 ml milk

1 ml baking powder

250 ml flour

**Method**

1. Combine egg, milk, baking powder, and flour. Beat until smooth.
2. Heat frying pan over medium- high heat; add 2 ml of butter, let it melt.
3. Pour 50-75 ml of batter at a time into the frying pan, tilting to cover the bottom.
4. Cook for about one minute or until lightly brown; turn and cook other side.