

Dessert Crepes



PREP TIME - 10 Min
COOK TIME - 10 Min
READY IN - 20 Min
SERVINGS - 8

INGREDIENTS

- * 4 eggs, lightly beaten
- * 1 1/3 cups milk
- * 2 tablespoons butter, melted
- * 1 cup all-purpose flour
- * 2 tablespoons white sugar
- * 1/2 teaspoon salt

DIRECTIONS

1. In large bowl, whisk together eggs, milk, melted butter, flour sugar and salt until smooth.
2. Heat a medium-sized skillet or crepe pan over medium heat. Grease pan with a small amount of butter or oil applied with a brush or paper towel. Using a serving spoon or small ladle, spoon about 3 tablespoons crepe batter into hot pan, tilting the pan so that bottom surface is evenly coated. Cook over medium heat, 1 to 2 minutes on a side, or until golden brown. Serve immediately.

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