

INGREDIENTS:

- 2 Large Eggs, beaten
- 1 Cup Milk
- 1 Cup Flour
- 3 Tablespoons Butter, melted
- 1 Tablespoon Powdered Sugar, sifted
- 1 Teaspoon Vanilla

SUPPLIES:

- Bowls
- Electric Stand Mixer (not required)
- Whisk
- Ladle
- Spatula

DIRECTIONS:

Preheat a skillet or griddle to low (around 250 degrees).

In a medium bowl, whisk together milk, eggs, butter, and vanilla.

In a separate bowl, mix together flour and powdered sugar.

Using an electric mixer, slowly add dry ingredients to the wet ingredients, incorporating fully until there are no lumps. Scrape the sides of the bowl (while the mixer is off) with a spatula to ensure no dry ingredients are caked on the side of the bowl.

Using a ladle, pour about $\frac{1}{2}$ to $\frac{3}{4}$ cup of batter onto the hot skillet or griddle. Immediately lift the pan and rock in a circular motion, allowing batter to spread into a thin disc.

When the top of the batter begins to look 'dry', remove from pan gently with a spatula and place on a plate.

Repeat until all batter is used (appx 12 crepes). Roll finished crepes with fillings such as fruits, Nutella, jam, etc. Top with powdered sugar, whipped cream, and/or syrup.