

INGREDIENTS:

- 1 cup all-purpose flour
- 4 eggs
- 1 tablespoon olive oil
- 1 teaspoon salt
- 1 cup water

INSTRUCTIONS:

1. Whisk all the ingredients together into a smooth batter.
2. Cover and refrigerate for at least 30 minutes.
3. Heat a small (6-7 inch) skillet over medium heat.
4. Brush skillet lightly with olive oil.
5. Ladle batter into the pan to cover the bottom.
6. Cook 1 minute, or until edges turn brown and begin to lift away from pan.
7. Flip crepe over onto a plate and cover with wax or parchment paper.
8. Repeat with remaining batter, stacking the crepes and separating each one with a piece of paper.

Tips:

Cover with plastic wrap and refrigerate up to 2 days ahead or freeze for several weeks.

Recipe yields about 12 – 14 crepes or can be easily halved.