

Classic Crepes

INGREDIENTS

1 c. all-purpose flour
2 large eggs
1 tbsp. granulated sugar
1/4 tsp. kosher salt
1 1/2 c. whole milk
1 tbsp. butter
Fresh fruit, for serving

Powdered sugar, for serving

DIRECTIONS

1. In a large mixing bowl, create a well with flour then add eggs, slowly whisking them into flour. Add sugar and salt and stir until combined. Gradually add in milk, whisking to combine after each addition. Let batter stand at room temperature until slightly bubbly on top, 15 to 20 minutes.
2. In a small skillet over medium heat, melt butter. About 1/4 cup at a time, drop batter evenly onto pan, swirling it to evenly coat.
3. Cook 2 minutes, then flip and cook 1 minute more. Repeat with remaining batter.
4. Serve crêpes warm with fresh fruit and powdered sugar.

Chef's Note:

Crepes are surprisingly easy to make on a whim. The secret: letting the batter rest. It gives time for flour to absorb the liquid and the gluten to relax. In other words: Your crepes will be extremely tender (not chewy).

How do I make crepe batter?

Create a well with flour then whisk in the eggs, milk, and a little bit of sugar. So simple!

Is crepe batter the same as pancake batter?

No—the ingredients are mostly the same, but pancake batter has a leavener like baking soda or baking powder, while crepes do not. So pancakes will turn out fluffier and thicker, while crepes are thin and delicate.

Crepe batter is runny, while pancake batter is thick. Don't fear how thin your crepe batter will be!

How do I make sure my crepe batter doesn't have any lumps?

Crepe batter is meant to be very thin—there's more milk than flour in the batter—and you want it to be lump-free. We find that most of the time whisking by hand works fine, but if you want to make sure it's perfectly thin, you can blend up the batter in a blender or food processor.

How do I make sweeter crepe batter?

Easy—just up the amount of sugar. We add just a tablespoon, which can easily be doubled if you're making dessert crepes.

What can I pair them with?

Truly anything your heart desires. But fresh fruit or a heaping spoonful of Nutella or peanut butter are a couple of our favorite toppings.

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