

BREAKFAST CREPES

If you'd really like to spoil someone for brunch, this is a great way to do it! These take a little practice to get the hang of, but even your mistakes will be delicious.

CREPE INGREDIENTS:

1 ½ Cups Milk
3 Large Eggs
3 Tablespoons Sugar
1 teaspoon Salt
5 Tablespoons Butter, melted
¼ Cup Brandy (optional)
1 teaspoon Vanilla
1 Cup Flour
Vegetable Oil or Pam Spray
Filling Ingredients
Powdered Sugar

INSTRUCTIONS:

In a blender, combine the milk and eggs. Mix on med-high speed until foamy, about 10 seconds. Turn the blender to low speed and remove the feed top but not the whole lid. With the blender running on low and sugar and salt, then replace the feed top and blend on high for a few seconds. In the same manner, and the melted butter, vanilla, and brandy (if desired), replacing the feed top and mixing on high for a few seconds. Turn the blender off. Add flour all at once and blend on medium speed until combined.

Place a non-stick frying pan on your stove over moderately high heat (around 6 on my stove). Using a tiny amount of vegetable oil and a pastry brush, lightly oil your pan, or you can do a quick spray with Pam if you like. When your pan is heated, pour ¼ to 1/3 Cup batter into the center of your pan, and as you pour, quickly tilt the pan in all directions to spread the batter thinly around the pan and reasonably round.

Cook the crepe until bubbles begin to form and the crepe is no longer shiny on top, about 1 minute. Lift up an edge to check your progress: If it is lightly browned it's time to flip it over. If it's burnt, turn your heat down, and if it isn't nicely browned after 2 minutes, turn your heat up.

Flipping these buggers can be a bit tricky. Use a plastic spatula or a flexible metal spatula. Run your spatula around the edge to be sure the crepe is not sticking before trying to flip. The crepes are very fragile, so if it has wrinkles or folds once you turn it over, you're probably best off leaving it alone.

Once flipped, cook for 30 seconds or until it is also lightly browned. Stack the crepes on top of each other on a wire rack. Grease the pan again with a very small amount of oil and do the next one.

FILLING OPTIONS:

You can fill your crepes with pretty much whatever you like! Here are a couple of ideas:

- Apple Pie filling or Cherry Pie filling
- Gently warm cream cheese in the microwave and use about 2 Tablespoons for each crepe, then add fresh fruit such as:
 - Blueberries
 - Sliced Strawberries
 - Raspberries
- In Paris, one of the favorites is Nutella and sliced bananas

Place the desired amount of filling in your crepes and gently roll them up. If you are serving several different flavors I recommend you place a bit of the filling on top of the crepes to make them easy to identify.

Just before serving, put approximately $\frac{1}{4}$ cup powdered sugar in a sieve and gently shake or tap the sieve over the crepes to give them a nice gentle dusting.