

CREPES

Adapted from a recipe on all recipes.com by cyberchef

In Germany many moons ago, I was intrigued by the big crepe machines at the fairs. I did find and buy a crepe batter spreader, but they did not sell crepe machines. Fast forward 13 to 14 years and finally, I got me a crepe machine. It's a Tibos machine that I bought on Amazon and measures 13 inches in diameter. It is completely flat on top which makes cooking crepes fun.

I was frustrated with my first day of making crepes. However, I eventually got the hang of it. Mine never turn out into perfect circles, but they are large and round enough to work very well. Life has never been so delicious!

INGREDIENTS

Set 1

2 ¼ c. whole milk, room temperature
2 T. butter, melted
1 tsp. vanilla extract

Set 2

1 c. all-purpose flour
1 tsp. sugar
¼ tsp. salt

Set 3

3 whole eggs, room temperature

Set 4

Vegetable oil for brushing

Set 5

Nutella
Strawberries
Bananas
Whipping cream

Tools: *blender, crepe pan, silicone pastry brush, crepe batter spreader, crepe lifting spatula, rectangular container for water, 1-cup measuring pitcher, 4-cup measuring pitcher, napkins, 10-inch round cake pan, small rectangular container*

DIRECTIONS

1. Pour the milk then the melted butter into the blender.
2. Add the vanilla, sugar and salt. Stir a bit.
3. Pour the flour next.
4. Add the eggs to the blender. Cover.
5. Pulse until well blended.
6. Uncover then scrape the sides of the blender.
7. Pulse again.
8. Pour into the 4-cup measuring pitcher.
9. Remove any bubbles that are on the surface.
10. Set the crepe batter aside for at least 45 minutes, but no longer than an hour.

11. Place the crepe machine on a smooth surface as the batter will likely drip over the machine. I place mine on my glass-top stove. Preheat the crepe machine.
12. STIR the batter just before cooking.
13. Pour just about a ½ cup of batter from the large measuring pitcher into the smaller pitcher.
14. Brush the crepe griddle with a thin coating of vegetable oil.
15. Hold the crepe spreading tool in your dominant hand and carefully pour the ½ cup of batter onto the griddle with your other hand, spreading the batter as you pour it. THIS TAKES PRACTICE.
16. Continue to gently spread the batter. It cooks very quickly.
17. Watch the edges of the cooking crepes. Once the edges turn brown and the batter has cooked through, it's time to flip the crepe.
18. Slide the crepe spatula all the way under and around the crepe to loosen it from the griddle.
19. Next, slide the spatula under the crepe about two-thirds of the way. Quickly lift the crepe then turn over the cook on the second side.
20. After about 30 seconds, take a peek under the crepe. Once you see golden spots, remove from the griddle.
21. Place fully open on the inverted cake pan.
22. Cook the remaining crepes then unplug the crepe machine.
23. Fill each crepe with your favorite filling and roll burrito style.
24. Keep crepes warm in a tortilla warmer. First, place two napkins on the bottom of the warmer then cover with wax paper that is slightly bigger than the napkins.
25. Fold crepes into fourths. Six crepes will fit in each warmer. Cover.

Recipe courtesy Paula Quinene of www.PaulaQ.com.