



Land's Sake Farm
WESTON, MASSACHUSETTS

Sweet or Savory Crepes

Makes about 12 crepes

1 ½ cups Flour
½ teaspoon salt
3 large eggs
1 ½ cups whole milk
4 tablespoons unsalted butter

Mix flour and salt together. Whisk the eggs and milk until well blended, pour egg mixture over the flour mixture, and blend until smooth. Stir in the butter. Let batter rest one half hour, if possible. Stir again before using. If the batter is too thick, thin with a small amount milk or water, until desired consistency.

Heat a 6" to 8" non-stick skillet. When the pan is nice and hot, put a small amount of butter, ghee or neutral oil in the pan and spread with a silicone spatula or brush. Then pour about ¼ cup of batter in the pan and tip the pan to spread the batter until it evenly coats the bottom of the pan. Cook about 2 minutes, until the bottom of the crepe is golden brown, flip and cook the second side for about 30 seconds. Stack crepes on a plate and continue to make additional crepes, or serve immediately.

Crepes can be made ahead and stacked and then reheated just before serving. The premade crepes can be tightly covered and stored in the fridge for a couple of days. They can also be frozen with parchment between each crepe.

Filling

For sweet crepes, fill with fruit or jam, chocolate, peanut butter or Nutella – combinations are endless – rolling them or folding into quarters, serve with maple syrup, if desired.

For savory crepes, fill with cheese, mushrooms, caramelized onions, or leftover chicken.