

## Crêpe Batter

FOR ABOUT 12 TO 14 6 to 6½ INCH DIAMETER CREPES:

2 cups sifted flour  
1/2 tsp salt  
4 eggs  
1 cup milk + 1 cup water  
2 to 4 tbs oil

The batter can be made in a blender:  
Put liquids, eggs and salt in the blender.  
Add flour and oil.  
Cover and blend at top speed for 1 minute.  
Transfer to a bowl and refrigerate for at least 2 hours.

Without a blender  
Put sifted flour into a bowl.  
Fashion a small well in center, put in eggs and salt.  
Beat hard with wooden spoon or wire whisk.  
Add liquids gradually, beating constantly to avoid lumps.  
In case of lumpy batter, strain through a sieve.  
Add oil.  
Let stand in cool place for at least 2 hours.

### DIRECTIONS FOR COOKING

Stir batter before using it.  
It should be just thick enough to coat a wooden spoon.  
If too thick, beat in a little water, one spoon at a time.  
Use a 6 to 7 inch skillet.  
Grease lightly and heat over fairly high heat until ready to serve.  
Remove from heat and pour ¼ cup batter into middle of pan.  
Tilt pan to run batter all over bottom of pan in a thin film.  
Return pan to heat and let batter set and brown for at least 1 minute.  
Lift crepes with a spatula, turn to other side, let brown for ½ minute.  
Slide crêpes onto plate and proceed the same way with the rest of batter.

Crepes can be done ahead of time, frozen or refrigerated.  
They can be kept warm in a very low oven or on a covered plate over simmering water.  
They can be rolled around a filling of fish, meat, vegetables or any leftovers.  
The dish can be prepared ahead of time and reheated before dinner.

They can also be served as dessert with a filling of jam, fresh or stewed fruits.  
When the filling is orange butter and they are flamed with Grand Marnier they become Crepes Suzette.