

Basic Dessert Crepe Batter

3 eggs

1/2 cup of milk

1/2 cup of water

3 tablespoons of butter melted

1 cup of flour

1-2 tablespoons of sugar

1/4 teaspoon of salt

Blender Method: combine all ingredients in the blender. Blend about 1 minute. Scrape down sides with rubber spatula. Blend until smooth about additional 30 seconds.

Chill batter about 1 hour.

Yield: about 2 cups.

Crepes can be refrigerated or frozen after you make them. Use wax paper in between each crepe