

Basic Crêpes

This simple but delicious crêpe recipe can be made in minutes from ingredients that everyone has on hand.

Submitted by **JENNYC819** |  Tested by **Allrecipes Test Kitchen**

Prep Time: 10 mins

Cook Time: 20 mins

Total Time: 30 mins

Servings: 4

Yield: 8 crêpes

Ingredients

2 large eggs

½ cup milk

½ cup water

¼ teaspoon salt

1 cup all-purpose flour

2 tablespoons butter, melted

Directions

Step 1

Whisk eggs, milk, water, and salt together in a large mixing bowl; add flour and butter and whisk vigorously until smooth.

Recipe Tip

You can also add all of the ingredients to a blender and process a few times using short bursts until the batter is smooth.

Step 2

Heat a lightly oiled griddle or frying pan over medium-high heat. Pour or scoop the batter onto the pan, using approximately 1/4 cup for each crêpe. Tilt the pan with a circular motion so that the batter coats the surface evenly.

Step 3

Cook until the top of the crêpe is no longer wet and the bottom has turned light brown, 1 to 2 minutes. Run a spatula around the edge of the skillet to loosen the crêpe; flip and cook until the other side has turned light brown, about 1 minute more. Serve hot.

Recipe Tip

Read our picks for the best non-stick cookware to make cooking your favorite recipes that much easier.

Nutrition Facts

Per serving: 216 calories; total fat 9g; saturated fat 5g; cholesterol 111mg; sodium 235mg; total carbohydrate 26g; dietary fiber 1g; total sugars 2g; protein 7g; vitamin c 0mg; calcium 56mg; iron 2mg; potassium 115mg