

CREPES

SHOPPING LIST

1 stick unsalted butter
1/2 cup all-purpose flour
granulated sugar
Pinch salt
½ cup milk
1 egg
vanilla extract
1 pint heavy whipping cream
bananas /fruit for topping

Tools

Mixing bowls
spatulas
Measuring tools
Cutting board and knife
burner/skillet
Screw top container
Compostable clamshells
Compostable forks
Spatula/ flipper
parchment

Prep

- Whipping cream needs to be cold for this recipe!



Ingredients

- Flour
- Sugar
- eggs
- Non stick spray (or melted butter)
- Bananas
- Butter
- Milk
- Vanilla
- Heavy whipping cream

CREPE BATTER

Yields about 7 crepes

Ingredients

4 teaspoons unsalted butter
1/2 cup all-purpose flour
1 teaspoon granulated sugar
Pinch salt
½ cup milk
2 tbsp water
1 egg
1 tsp vanilla

Instructions

1. Combine all of the ingredients in a mixing bowl and mix really well. No lumps!

2. Cook the crepes:

Spray or oil/ butter the pan between crepes as needed.

Place the skillet over medium heat (5)

Once the skillet is hot, pour $\frac{1}{4}$ cup batter into the center of the pan.

Tilt/twirl the pan so the batter stretches as far as it will go. The thinner the crepe, the better the texture. Cook for 1-2 minutes, then flip as soon as the bottom is set.

Cook the other side for 30 seconds until set. Transfer the cooked crepe to parchment and repeat with the remaining batter, making sure to spray the pan between each crepe.