

Monet's Crepes

Ingredients

1 cup of flour
2 eggs beaten
1/2 cup water
1/2 cup milk
1/4 teaspoon salt
2 tablespoons
butter, melted
Vegetable oil for
frying

Directions

1. In a large mixing bowl, whisk together the flour and the eggs.
2. Slowly mix in the milk and water.
3. Add the salt and melted butter and mix until smooth.
4. Heat a lightly oiled pan over medium high heat.
5. Pour approximately 1/4 cup of batter into the pan for each crepe. Make sure the batter coats the surface evenly by tilting the pan.
6. Cook the crepe for about 2 minutes until the bottom is light brown. Turn and cook the other side for one minute.
7. Serve with Nutella, bananas, strawberries or whip cream.

