

# Paris Crepes

## Ingredients

- 1 cup of flour
- 2 eggs beaten
- 1/2 cup water
- 1/2 cup milk
- 1/4 tsp salt
- 2 tbsp melted butter or oil for coating the pan



## Filling ideas

### Sweet

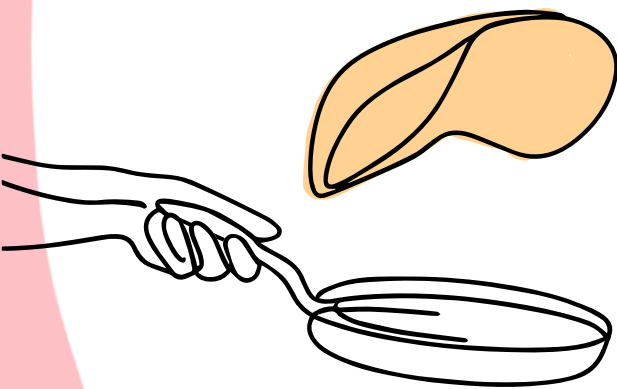
Nutella  
Bananas  
Strawberries  
Raspberries  
Blueberries  
Cinnamon and sugar

### Savory

Mozzarella cheese  
Cheddar cheese  
Feta cheese  
Spinach  
Tomatoes/tomato sauce

## Directions

1. In a large bowl, mix together the flour and eggs. Slowly add milk and water.
2. Add the salt and melted butter to the bowl and mix or blend until smooth.
3. Heat a lightly oiled pan over medium high heat.
4. Pour approximately 1/4 cup of the batter into the pan for each crepe. Make sure the batter coats the entire pan evenly.
5. Cook the crepe for about two minutes until the bottom is light brown. Flip and cook the other side for one minute.
6. Serve with the fillings of your choice!



## Challenge!

Try one crepe with a filling you've never tried before, then try a crepe with your own unique filling that's not on the list!

