

Crepes  
Recipe Courtesy of *Gourmet Magazine*

Yield: Enough batter for about 20 crepes

**Crepe Batter**

1 cup all-purpose flour

½ cup plus 2 tablespoons water

½ cup milk

3 large eggs

2 tablespoons unsalted butter, melted and cooled

½ teaspoon salt

In a blender or food processor, blend the flour, ½ cup plus 2 tablespoons water, milk, eggs, butter and salt for 5 seconds. Turn off the motor, with a rubber spatula scrape down the sides of the container and blend the batter for 20 seconds more. Transfer the batter to a bowl and let it stand, covered, for 1 hour (The batter may be made up to 1 day in advance and kept covered and chilled).

**To Make Crepes**

Melt unsalted butter for brushing the pan. Heat a crepe pan or non-stick skillet measuring 6 to 7 inches across the bottom over moderate heat until it is hot. Brush the pan lightly with butter, heat the pan until it is hot, but not smoking, and remove it from the heat. Stir the batter, half fill a 1/4 cup measure with it and pour the batter into the pan. Tilt and rotate the pan quickly to cover the bottom with a thin layer of batter then turn the pan to the heat, loosen the edge of the crepe until the underside is browned lightly. Turn the crepe, brown the other side lightly and transfer the crepe to a plate. Make crepes with remaining batter in the same manner, brushing with butter as necessary. (The crepes may be made in advance, stacked, wrapped in plastic wrap and chilled for up to 3 days or frozen).