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2 cups flour  
¼ cup granulated sugar  
½ tsp. salt  
2 cups milk  
2 eggs  
½ tsp vanilla  
1 TBS melted butter - cooled

Sift the flour, sugar and salt into a large bowl. Make a well in the middle.

In a separate bowl, whisk together the milk, eggs, vanilla and butter.

Pour the wet ingredients in the middle of your flour and mix, very gently, with a whisk. Refrigerate for a minimum of 1 hour.

Heat a 10 inch skillet with a little butter. Work with medium heat. Spoon in some batter and lift the skillet, rolling the batter until you have an even layer. Cook for a few minutes until the bottom starts to brown and the crepe moves freely. Using a spatula, flip the crepe and cook the other side.

Place the crepes on a plate, covered with a damp paper towel. Fill with your filling of choice. Enjoy!

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