



Ingredients

- 125g Plain Flour
- 2 Eggs
- 70g Sugar
- 300ml Milk

Crepes

Preparation

1. Beat eggs and flour together in a mixer
2. Add sugar, mix until completely dissolved
3. Add milk, mix until combined
4. Sift mixture to ensure smooth batter
5. Refrigerate for at least 1hr

Cooking

1. Heat a saucepan on low heat
2. When warm, pour in a thin layer of batter, flip after a minute.
3. Remove from pan when under side is lightly browned.
4. Continue cooking the rest of the batter
5. Set aside crepes to cool before add your preferred toppings and serve