

French Crepes

Ingredients for Crepe Batter:

1 & 1/3 cup (330 mL) milk	1 cup plus 2 Tbsp (280 mL) flour
2 tsp (10 mL) butter	1/2 tsp (2.5 mL) salt
2 eggs	2 tsp (10 mL) sugar

Directions for Crepes:

1. Use microwave to melt butter in paper towel covered custard cup – 20 seconds.
2. Use the blender to make batter; add milk, melted butter and egg. Blend 10 seconds.
3. Add flour, salt and sugar; blend, pulsing speed and scrape down sides of blender. Blend only until smooth. Pour into 500 ml glass measuring cup or plastic squeeze bottle.
*****Washer and dryer must make crepes first*****
4. Heat a 10” non-stick pan just below medium heat. Melt a little more butter in the microwave. When pan tests hot enough, **lightly** brush pan with a **little** butter – **POUR** approximately 1/4 cup (60 mL) batter into the pan and immediately rotate pan so batter covers the bottom quickly.
5. Cook for about 1 minute until the top side is dry and the underside is slightly golden. Loosen one edge of the crepe with a plastic turner, turn crepe with turner or fingers. Cook only a few seconds on the other side; then gently slide crepe onto a plate.
6. Continue making crepes until all batter has been used, brushing on a little melted butter on the pan between each crepe.

Strawberry Sauce

2 cups (500 mL) fresh or frozen strawberries	2 tsp (10 mL) granulated sugar
1 ½ tsp (7.5 mL) corn starch	2-3 Tbsp (30 – 45 mL) water

In a medium saucepan combine strawberries, corn starch, sugar and water. Bring to a boil over medium-high heat, reduce to a simmer and boil until thickened. If using whole strawberries be sure to break them down into small pieces after they have softened.