



# CREPES

*François Bernaudin*

## INGREDIENTS

0 MINUTES 2 SERVINGS

- 500 gr of flour
- 1.3 l of milk
- 50 gr of sugar
- A pinch of salt
- 25 gr of sunflower oil
- Vanilla extract
- 50 gr of butter

## TAGS

#crepes #tasty #classic



1

This is where it all begins, flour, eggs, sugar and salt!!



2

Slowly incorporate the flour with the eggs. Slowly because you don't want lumps.



3





4

In order to get to that, you'll need to add a bit of milk.



5

As you add your milk slowly, you get rid of all your lumps by mixing with energy!!



6

You slowly get to this.



7

Add your liquid vanilla at the end.



8

Get your pans warming up with your butter. Once the butter is melted, pour it into your crepe dough while mixing. Your dough is then ready to be used.



9

Half an hour to do around 45 crepes. Quick and easy and super tasty!!! You can flavor them with grand marnier or rum!!!





10

That's it, the last two are in and it's time to treat ourselves!!!!!! Miam miam, trop bon!!



11

Happy girls for "le gouter"



12

Happy very good friends visiting!!!

