



## French Crêpes

Crêpes can be an intimidating proposition for newcomers, but this recipe shows how simple they can be. They're quite versatile and can be served with any number of fruits and cheeses. This one's a winner!

### Ingredients

4 cups flour  
6 eggs  
3  $\frac{3}{4}$  cups milk  
2 tsp salt  
2 tbsp vegetable oil  
Zest of 3 lemons  
3.5 oz butter

### Preparation Process

In a large bowl, mix the flour, eggs, salt and vegetable oil until completely combined

Slowly pour in the milk while whisking continuously. Continue to whisk until the combination is smooth and uniform, then mix in the lemon zest.

Warm a pan over medium heat. Once warmed, melt the butter in the pan.

Ladle just enough of the crepe mix into the pan to make a thin layer. Gently spin the frying pan in circles until the mix evenly covers the pan

Continue to cook until the batter starts to dry, then turn over and cook for another minute. Remove from pan and repeat the sequence until the crepes are cooked

Serve with the fruit of your choice.

If you want to watch the video again. Click [here](#).