

# COOKING WITH STYLES

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## Crepes

- **1 cup flour**
- **2 eggs**
- **1 cup milk**
- **1/2 cup water**
- **4 tbsp butter melted**
- **1 tsp vanilla extract**
- **1 tsp sugar**
- **1/4 tsp salt**
- **butter for cooking**

Melt your butter and set it aside. You don't want it hot when it goes into the batter.

Mix your wet ingredients first, along with the salt, eggs should be at room temperature.

Slowly add flour whisking to prevent lumps but don't over mix.

Once combined now drizzle the butter into batter mixing constantly.

Let the batter rest for 1/2 hour in the refrigerator.

Now for cooking the crepes, use a 10" - 12" frying pan.

On medium-high heat, use a dollop of butter and melt. Add batter, a ladle, about 4 oz. and swirl in pan.

It will take 1 or 2 minutes to cook, flip for another 30 seconds and remove.

Fill with whatever your heart desires.