

Update:

We do a double recipe in our 64 oz capacity blender, don't use water (use all milk), and weigh the flour (where 120 g = 1 C)

Put a stick (8 T) of butter in our (not very powerful) microwave on low (power level 1) for 9:99.

## 1.1 Crêpe Batter

Put 4 C of milk, 8 eggs, and 1 tsp of salt in the blender and turn the blender on fast enough so a vortex is formed.

~~1C water~~

I usually use whole milk with Omega-3 added. "Fair Life" brand, which is lactose-free works well.

1/2 tsp. salt

Slowly add 480 g of flour while turning up the blender speed to maintain a vortex.

2C ~~1C~~ milk

Once all of the flour has been added, slowly pour the now melted butter into the vortex.

2C flour

4 eggs

Continue blending for another minute.

4T melted butter

Cover and refrigerate for at least 2 hours.

Put the liquids, eggs, & salt into the blender jar. Add the flour, then the butter. Cover & blend for 1 min. Cover & refrigerate for at least 2 hrs.

**Treating iron pan:** clean, dry, and coat with a thin layer of canola oil.

**Place in 325 deg.** oven for 2hrs.

number of **servings:** » 12 crêpes

source: dad

Preheat the pan to at least 225° F everywhere before pouring the batter ( I use an infrared thermometer to verify). For best results, use a burner setting that can keep the pan between 225-250° F. Pour the batter until it covers a 3-4 inch diameter circle on the pan. Tilt and rotate the pan to evenly distribute the batter. Flip when the underside is browned and the top side is dry. Cook on the second side until browned. Serve and eat immediately!

*Linnea's recipe 3/18/12*

*1/2c. water*

*1/4 tsp. salt*

*1/2c. almond milk*

*1 C. flour*

*1/2 tsp. Xanthan gum*

*2 eggs.*

*2 Tbsp. melted Earth balance*

**<— dairy- and gluten-free version**