

# Jenny's Crepes

You just need the right pan with sloped sides to make crepes. Use them for cheese blintzes, tender manicotti, or for a breakfast treat, try rolling them up with jam or other things like sliced bananas, lemon curd, or almost any fruit. They can be made ahead and stacked for later use.

1 1/4 cups 1% milk

2 eggs

1 cup flour (can be whole wheat pastry flour, all purpose, or a combination of both)

1 Tablespoon canola oil

Butter for greasing pan

1. Whisk milk, eggs, flour, and oil in a bowl until smooth.
2. Heat a non-stick pan over medium-high heat.
3. For each crepe, lightly rub the pan with a stick of butter.
4. Add about 1/3 cup of batter and tilt the pan to spread.
5. Cook for about a minute until it loosens and turn over.
6. Cook for another 10 - 15 seconds.

\*makes about a dozen crepes