

French Crêpes

RECIPE

INGREDIENTS

- 3 Tablespoons unsalted butter, plus 3-4 more Tablespoons for the pan
- 1 cup all-purpose flour
- 1 Tablespoon granulated sugar
- 1/8 teaspoon salt
- 3/4 cup whole milk, at room temperature
- 1/2 cup room temperature water
- 2 large eggs, at room temperature
- 1 and 1/2 teaspoons pure vanilla extract

YIELDS: 14 CRÊPES

PREP TIME: 40 MINUTES

COOK TIME: 30 MINUTES

TOTAL TIME: 1 HOUR 10 MIN

DIRECTIONS

1. Melt 3 Tablespoons of butter in the microwave or on the stove. Cool for about 5 minutes before using in the next step. The remaining butter is for the skillet.
2. Combine the cooled melted butter, flour, sugar, salt, milk, water, eggs, and vanilla in a blender. Blend on medium-high speed for 20-30 seconds until everything is combined. If you don't have a blender, use a large mixing bowl and whisk by hand.
3. Pour into a medium bowl, cover tightly, and chill in the refrigerator for 30-60 minutes and up to 1 day.
4. Place an 8-inch skillet over medium heat and generously grease it with some of the reserved butter.
5. Once the skillet is hot, pour 3-4 Tablespoons (closer to 3 is best) of batter into the center of the pan. Tilt/twirl the pan so the batter stretches as far as it will go.
6. Cook for 1-2 minutes, then flip as soon as the bottom is set. Cook the other side for 30 seconds until set. Transfer the cooked crepe to a large plate and repeat with the remaining batter, making sure to butter the pan between each crepe.
7. Place a few spoonfuls of your favorite filling ingredient(s) in the center of the crepe. Fold both sides over the filling.
8. Enjoy with our Petite Sirah Rosé or your favorite Hawk Haven wine!