

## Classic Savory or Sweet Crêpes

*from* In Our Grandmothers' Kitchens

### *Ingredients:*

#### *for the crêpes:*

2 eggs  
1 cup milk  
1/2 teaspoon salt  
1 cup flour  
2 tablespoons melted butter  
more butter as needed

#### *for the fillings:*

lots of butter  
grated Gruyère or Jarlsberg cheese OR lemon juice and sugar

### *Instructions:*

Place the eggs in a blender, and blend them to mix them. Add the milk, salt, and flour, and blend again on low speed. Blend in the melted butter.

Cover your blender bowl, and let the batter sit for at least 30 minutes before making the crêpes.

When you are ready to cook, melt a small amount of butter in an 8-inch nonstick frying pan over medium-low heat. Spread the butter around with a pastry brush or a paper towel.

Pour a few tablespoons of batter into the middle of the pan. Swirl the pan around to distribute the batter as well as you can into an even, flat pancake. Cook for a couple of minutes, until the bottom is light brown and the edges lift up easily; then flip the crêpe and let it cook on the other side.

Remove the crêpe from the pan, and let it cool on a plate or rack. Continue until you have used up your batter.

You may fill your crêpes to make them either savory or sweet. For savory crêpes (known as galettes), melt butter in an 8- or 10-inch nonstick frying pan. Spread it around as you did for the crêpes. Place 1 crêpe on the pan, let it cook for a few seconds in the butter, and then flip it over. Sprinkle grated cheese on top, and let it melt for a minute or so; then fold the crêpe over the cheese to make a half circle. Cook until the cheese melts; then remove the galette from the heat. Repeat with the remaining crêpes.

The process for making sweet crêpes is similar, but instead of putting cheese on the inside you will sprinkle sugar and a small amount of lemon juice inside each crêpe.

Makes about 10 crêpes.