# **Crepes for 2**

2 eggs

8 mL oil

Pinch salt

250 mL milk (80 mL milk powder)

190 mL flour

8 mL vanilla

15 mL sugar

Oil for cooking

1. Make up milk and set aside.
2. In a large bowl, beat eggs, oil and 125 mL of the milk, vanilla and sugar.
3. Stir in the flour alternately with the remaining milk (125 mL). Refrigerate covered for 2 hours (at home). For our class time refrigerate for 15 minutes.
4. The batter should be thin enough to make a thin film over a skillet (crepe pan). If too thick add a little water or milk.
5. Heat crepe pan over medium heat. Lightly oil. Add approximately 30 mL of batter. Then tip the skillet to cover all of its’ surface.
6. Cook until the bottom of the crepe is golden brown and then turn it over to cook the other side.

**Blueberry Filling for Crepes**

500 mL blueberries

30 mL sugar

15 mL cornstarch

Pinch nutmeg

1. Preheat oven to 425 F.
2. In a small pot, combine all ingredients.
3. Cook over medium heat until thick (=boils), stir constantly.
4. Save 100 mL for topping. Divide remainder equally between the crepes and assemble. Put into a greased rectangle pan and bake for 10 minutes.
5. To serve, drizzle with saved filling.