

Classic Crepes

RECIPE



Make classic crepes with this simple perfect pancake recipe inspired by BBC Good Food. Then choose the toppings you and your little ones desire!

Shopping List



140g plain flour



200ml whole milk



2 eggs



25g unsalted butter, melted



1.

Add the flour, milk and 100ml of water to your bowl, then break the eggs into the mixture and start whisking together slowly.



2.

Whisk until the batter is smooth and set aside for 30 minutes, then whisk the melted butter into the batter.



3.

Lightly grease your pan with left over melted butter, pour 2 tbsp of batter into the pan and swirl around until the pan is evenly coated.



4.

Cook the pancake for about 45 secs on one side until golden and then using a palette knife or fish slice, flip the pancake over and cook the other side for about 30 secs.



5.

Add your toppings – Nutella, raspberries, blueberries, banana, honey, lemon, sugar – whatever you and your little ones desire!

