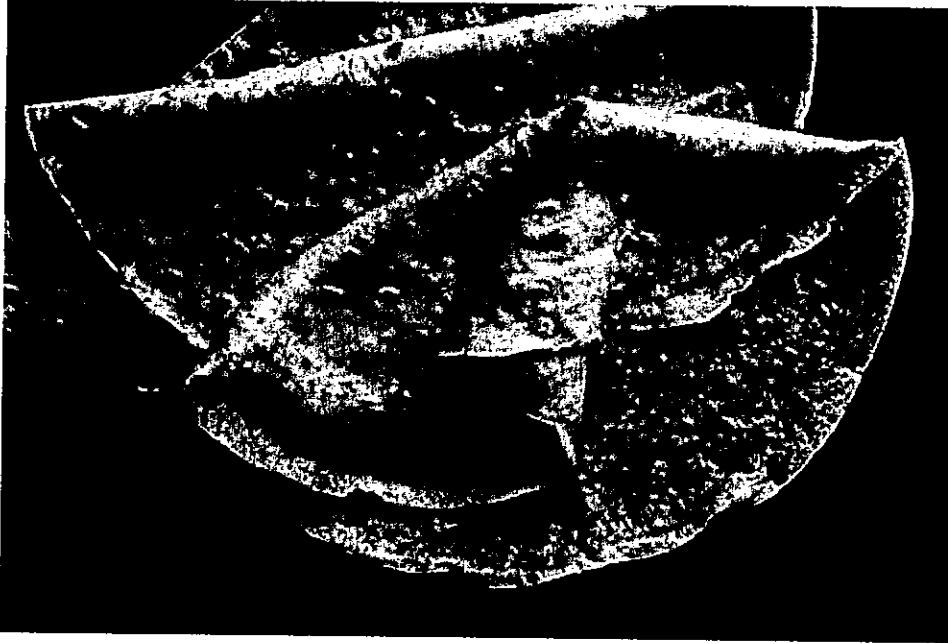


Basic Crêpes Recipe

Adapted from Jodi Liano



Author and Tante Marie teacher Jodi Liano shares her recipe for delicious, no-fuss French crêpes. She recommends drizzling them with powdered sugar, lemon juice, and extra butter, as she demonstrates in our YDIAW video. We also like spreading crêpes with jam or Nutella, or folding them around fresh sliced strawberries or smoked salmon and crème fraîche. The possibilities are endless.

INGREDIENTS

- 1 cup all-purpose flour
- Pinch kosher salt
- Pinch granulated sugar
- 1 1/2 cups whole milk
- 2 large eggs
- 3 tablespoons unsalted butter, plus more as needed
- Powdered sugar (optional)
- Lemon wedges (optional)