

Treasure Barrel

Best Crepe Recipe Easy And Delicious

10 min Prep time	**20 min** Cook time	**30 min** Total time
12 Servings	**Easy** Difficulty	**French** Cuisine

Ingredients

For the Crepes

- [ ] 1 cup all-purpose flour
- [ ] 2 large eggs
- [ ] 1/2 cup whole milk
- [ ] 1/2 cup water
- [ ] 2 tablespoons unsalted butter, melted, plus more for the pan
- [ ] 1 tablespoon granulated sugar (for sweet crepes)
- [ ] 1/4 teaspoon salt
- [ ] 1/2 teaspoon pure vanilla extract

Instructions

1. In a medium-sized bowl, let's start by whisking together the flour, sugar, and salt. Just a quick whisk to get them acquainted. In a separate smaller bowl, lightly beat the two eggs, then whisk in the milk, water, and vanilla extract. Now, slowly pour this wet mixture into the dry ingredients while whisking constantly. You're looking for a smooth, thin batter. Once it's mostly combined, pour in the melted butter and give it one final whisk until everything is silky. Don't go crazy over-mixing; just until it's smooth.

2. Now for the most important part: letting the batter rest. Cover the bowl with plastic wrap or a clean kitchen towel and let it sit on your counter for at least 30 minutes. This allows the flour to fully absorb all that liquid and, more importantly, lets the gluten relax. This is the secret to getting those incredibly tender, non-rubbery crepes. So go on, take a little break. The batter will thank you for it.

3. It's time to cook. Place an 8-inch non-stick skillet or crepe pan over medium heat. Let it get nice and warm. Once it's hot, add a tiny sliver of butter and swirl it around to coat the bottom. Pour about 1/4 cup of your rested batter into the center of the pan. Immediately pick up the pan and gently tilt and swirl it so the batter spreads out into a thin, even circle. It happens faster than you think, so be ready to move with it.

4. Let the crepe cook for about 1 to 2 minutes. You'll see the edges start to dry and turn a light golden brown, and they might even lift a little from the pan. The surface will look matte, not shiny. Using a thin spatula, gently lift the edge and flip the crepe over. Cook for just another 30 seconds on the other side. It doesn't need much time at all. Slide the finished crepe onto a plate. Repeat the process with the remaining batter, adding a little more butter to the pan as needed. You can stack them right on top of each other; they won't stick.

Nutrition per serving

85 kcal	3 g	10 g	4 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an ultra-smooth batter, you can mix all the ingredients in a blender for about 10 seconds. This is a great shortcut if you're worried about lumps!
- The first crepe is almost always a test run—it's for you to taste! Use it to adjust the heat of your pan or the amount of batter you're using. Don't feel bad if it's not perfect.
- To keep the crepes warm and soft while you cook the whole batch, you can place a piece of parchment paper between each one and cover the stack with a clean towel.