Crapes

5 large eggs
1-1/4 cups milk
1-1/2 cups sifted flour
1 teaspoon salt
2 tablespoons melted butter

Beat eggs, add milk; combine with flour and salt. Add butter and mix. Pour about ¼ cupful into a 7-inch buttered skillet, and tip and turn so that the batter runs in a thin layer over the bottom of the pan. When brown on bottom, turn and brown lightly on the other side. Continue until all batter is used. Makes 18 or more crepes.