

## Grammie's Crepes

5 eggs beaten well  
1-1/2 cups milk  
1 cup flour  
2 TBLS melted butter  
Dash salt

Beat eggs and milk. Gradually add flour and salt. Blend in butter. (Crepes will have a finer texture if batter is refrigerated several hours or overnight.)

Lightly grease a 6" crepe pan. Heat over medium heat. Pour in 3-4 Tbsp of batter. Rotate pan to cover bottom of pan. Cook until bubbles form on top. Turn crepe over. Vicki uses PAM and instead of turning crepe over, she uses a heated griddle to cook the second side of crepe until golden brown. Then uses the griddle to hold crepes.