

# CRÊPES

MAKES ABOUT 20 CRÊPES

Crispy-edged and as delicate as a flower petal, crêpes are a great way to get creative and wow your guests. The batter is so easy to make—and the best part is you can fill a crêpe with almost anything, sweet or savory. See [Chef It Up!](#) below for a couple of suggestions. Or try making the classic [Crêpes Suzette](#). And of course, no crêpe talk would be complete without a recipe for [Black and White Crêpe Cake](#), a great showstopping dessert.

1½ cups + 2 tablespoons whole milk

2 tablespoons unsalted butter, melted

¾ cup all-purpose flour

1½ teaspoons sugar

½ teaspoon kosher salt

2 large eggs

2 tablespoons seltzer water

¾ teaspoon vegetable or grapeseed oil

¼ teaspoon vanilla extract

In a saucepan or in the microwave, heat the milk until warm.

Transfer the warmed milk to a blender, add the melted butter, and blend on low speed. Blend in the flour, sugar, and salt. Add the eggs one at a time, blending well after each addition. Blend in the seltzer, oil, and vanilla. Refrigerate the mixture for 4 to 5 hours before using, preferably overnight (see “Give the Batter a Rest” below).

Preheat an 8-inch nonstick skillet over medium-high heat. **NOTE:** *It's important to have your pan good and hot in order to get a thin, delicate crêpe.* Using a 2-ounce (¼-cup) ladle or scoop, pour the batter (it should only be a small amount) onto the hot pan and

swirl the pan around so the batter makes a thin pancake. It should almost be see-through. The crêpe will start to cook and crisp on the edges first; give it about 1½ minutes, then use a small offset spatula to flip the crêpe over to brown slightly on the other side. The color will be pale brown on both sides when it's cooked through and ready.

As you work, stack the crêpes, putting pieces of paper towel or parchment paper between them so they don't stick to one another. If you don't need all of the crêpes or don't need them right away, you can refrigerate or freeze them.

### *chef it up!*

**Nutella Crêpes:** Spread about 1 tablespoon Nutella in the center of a crêpe. Top the crêpe with sliced strawberries or bananas. Fold in two sides to create a sort of cone shape (see [photo](#)). Garnish with more fruit.

**Honey-Ricotta Crêpes:** Spread blackberry jam over the crêpes. Top with ricotta sweetened with a little honey. Fold the crêpes in half and then in half again (to form quarter-circle wedges). Sprinkle with confectioners' sugar.

### **INSIDER TIP** • GIVE THE BATTER A REST

The reason that crêpe batter has to “rest” before you use it is that as the batter sits in the refrigerator, the flour absorbs some of the moisture and swells, creating a more luscious, cohesive, and emulsified batter.