Delicious Crepes

Serves 4

Ingredients:
- 180 mL flour
- 5 mL sugar
- 2 mL baking powder
- 1 mL salt
- 250 mL milk
- 15 mL margarine
- 2 mL vanilla
- 1 egg

Filling
- Jam OR
- Nutella and banana slices
  or strawberry slices
- Icing sugar

Method:
1. Sift flour, sugar, baking powder and salt in medium bowl
2. Stir in milk, melted margarine, vanilla and egg
3. Beat with hand beater until smooth
4. Lightly butter skillet, heat over medium heat until bubbly
5. Pour 60 mL batter into skillet (using measuring cups), IMMEDIATELY rotate skillet until think film covers bottom, cook until light brown
6. Run wide spatula around edges to loosen, turn and cook on other side
7. Lightly spread jam/syrup over each warm crepe and roll, sprinkle with powdered sugar,
A crepe is simply a thin, tender pancake which can wrap around an endless variety of fillings, including leftovers. As an appetizer, entree or dessert, crepes can add elegance to any meal occasion.

Crepe-making is a skill, but not difficult to learn, especially if you follow the directions given below. With a little practice, you'll find it takes no time at all to prepare a batch of crepes. Just remember, there are two keys to success. First, ensure that your pan is the correct temperature, just hot enough to sizzle a droplet of water; and second, the batter is similar in consistency to that of heavy cream.

Now you're ready to go. Carefully read our directions, mix up the crepe batter, heat the pan, and Get Cracking!

How to make Crepes

Using the traditional pan:

(a 15 - 20 cm (6 - 8 inch) slope-sided pan with or without non-stick finish)

1. Pour 25 - 50 mL (2 - 4 Tbsp.) of batter into pre-heated, lightly buttered pan. The pan is hot enough if it sizzles a droplet of water.
2. Immediately rotate and tilt the pan so the batter covers the entire surface in an even, thin layer.
3. Cook the crepe until the edges are lightly browned and the top loses its wet look, about 30 seconds. Turn crepe out of pan onto a plate.

Using the upside-down crepe maker (dip pan):

1. Dip preheated pan into batter, tilting pan so entire surface of pan is coated with a thin layer of batter.
2. Gently but quickly lift up, invert the pan, and return it to the heat. Cook the crepe until the edges become lightly browned.
3. Remove the pan from the heat and invert over the plate. Loosen the edge with a spatula and let the crepe peel off onto the