

Crepes

Grandma Zubot

Put two cups of flour and 1 tsp. salt in a bowl.

In another bowl beat 4 eggs real well until almost thick and then beat in 2 cups of milk.

Beat the egg mixture into the flour mixture until smooth.

Spray a medium sized Teflon pan with pam. Put a scant amount of the batter into the pan and roll the pan to distribute.

Stack the crepes and keep them warm in a low oven.

Grandma Zubot used to leave the crepes in a stack and then cut the pile into 4 – 5 parts, depending on how many people are eating.