**Crepes**

**Crepe Batter:**

2 cup AP flour

4 eggs

1 cup milk

1 cup water

½ tsp salt

4 Tbsp. butter, melted

**Whipped Cream:**

1 cup heavy cream

½ cup powdered sugar

1 tsp. vanilla extract

**Ingredients:**

¾ cup sliced or minced strawberries (optional)

Assorted dessert sauces (optional)

**INSTRUCTIONS**

**Crepes:**

1. Add all ingredients to the blender starting with liquids on the bottom. Blend until smooth.
2. Spray a large nonstick pan, and heat over medium heat.
3. Add about ½ cup of the batter to the pan. Swirl around to spread the batter evenly around the pan.
4. Cook for about 1-2 minutes and flip to the other side. If the crepe starts to darken before the 2 minutes is up, flip it before it burns.
5. Cook the other side for about 1 minute.

**Whipped cream:**

1. Put all of the whipped cream ingredients in the Kitchenaid.
2. Whisk on low speed until it begins to thicken. Turn the mixer up and whisk until it becomes fluffy.
3. Enjoy over the crepes.