

## basic crêpe batter

**Tupperware®**

Makes 10 crêpes

2 eggs  
1<sup>1</sup>/<sub>3</sub> cup milk  
1 cup all-purpose flour  
3 tbsp. melted butter  
¼ tsp. salt

Combine all ingredients in the base of your Whip 'N Prep™ Chef. Replace cover and turn handle to mix the ingredients until just combined; store in the refrigerator for at least 30 minutes or up to two days.

Lightly spray the pan with cooking spray. Heat on medium-high for several minutes. The crêpe pan is hot enough when a drop of cold water sizzles when splashed on the surface of the pan.

Ladle a small amount of batter, about ¼ cup, onto the surface of the pan, swirling the pan to achieve an even layer. After 30 seconds, gently peel the sides of the crêpe away from the surface of the crêpe pan using a Saucy Silicone Spatula. Once the bottom side has cooked through and has browned slightly, flip the crêpe over using the spatula. Cook for an additional 30 seconds and then set aside onto wax paper, placing individual sheets between the crêpes to prevent them from sticking together. Repeat this process, spraying the pan with cooking spray each time.

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