

CREPES

Ingredients

1 cup milk
1 cup water
4 eggs
1 tsp. salt
2 tsp. vanilla
3 Tbsp. sugar
3 Tbsp. oil
2 cups flour
oil, butter, sugar, jam

Whip the liquid ingredients (milk, water, eggs, vanilla, oil). Sift the flour with the salt and sugar and incorporate this mixture into the liquid little by little. Mix well. Refrigerate the batter for at least one hour. Then heat a well-oiled skillet or crepe pan over high heat. Re-oil after every third or fourth crepe. Pour a ladleful of batter into the skillet and turn it in order to spread the batter over the bottom of the skillet. When the edges of the crepe begin to brown (about 1 min.), turn it and cook another 30-45 seconds. Slide it onto a plate and sprinkle with sugar. You can also put butter and sugar, jam, fresh fruit, etc. on the crepe. Serves 8.

ACTIVITIES

1. Study the various recipes and replace the verbs in this one with a synonym or equivalent verb.
2. Search on-line to find out what holidays in France are associated with crepes.
3. Imagine 10 different combinations for filling crepes and give each one an imaginative name. Create a menu for a *crêperie* using these names and illustrating them with drawings or pictures.
4. Dive the recipe into three parts, preparation, cooking, and serving. Do a detailed description of each part with utensils, atmosphere, or problems.
6. Organize a crepe tasting. Prepare the crepes in advance. Sprinkle them with sugar so that they don't stick together and reheat them at the last minute.