Basic Crepes



Ingredients

- 1 cup plain flour
- 2 cups milk
- 3 eggs
- olive oil cooking spray

Method

Step 1

Sift flour into a bowl. Whisk milk and eggs together in a jug. Add milk mixture to flour. Whisk until well combined.

Step 2

Spray a medium, non-stick frying pan with oil. Heat over medium heat. Pour 2 1/2 tablespoons batter into pan. Swirl to cover base. Cook for 2 to 3 minutes or until light golden. Turn over and cook for 1 minute. Transfer to a plate. Cover to keep warm. Repeat with remaining batter.