

Crepes

Ingredients:

1 cup milk
1 cup flour
2 eggs
1/3 cup water
3 TBSP oil
1/2 tsp salt
1 1/2 tsp sugar
1 tsp lemon juice
bananas, sliced
Nutella

Directions:

Put all of your ingredients into a blender. Blend until smooth - no clumps. If you don't have a blender, you can use a hand mixer, but the crepes turn out lighter when they have been in the blender.

Heat a small, non stick skillet over medium heat. Give a spray of cooking spray or butter to prevent sticking. Cook until edges are crisp and the center is set, flip to the other side. About 30-60 seconds per side.

Slather with Nutella and top with sliced bananas. Fold into quarters.

You can make this batter the night before use for an even better texture.

We love to serve crepes with Nuella and bananas, like they do in Paris!

other tasty toppings:

whipped cream

vanilla or chocolate pudding

chocolate chips

peaches

strawberries

caramel syrup

powdered sugar

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