

# Thin Breakfast Crepes

## Ingredients



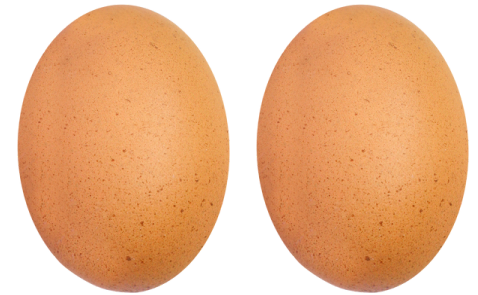
1 cup unbleached  
all-purpose flour



2 tbsp sugar



1 pinch salt



2 eggs



1 1/2 cups milk



1/2 tsp vanilla extract



1 tbsp unsalted  
butter, melted

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## Kitchen Tools



measuring spoons



measuring cups



measuring cup



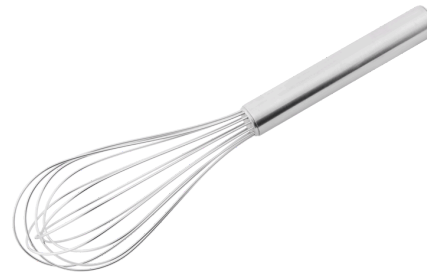
mixing spoon



skillet



spatula



whisk



mixing bowl

# Thin Breakfast Crepes

**For children:**

1. Add the flour to the mixing bowl.



2. Add the sugar to the mixing bowl.



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**For children:**

3. Add the salt to the mixing bowl and stir.



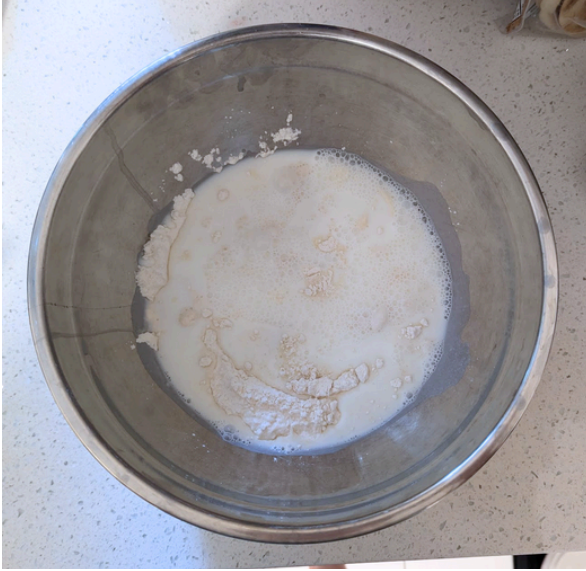
4. Add the eggs to the mixing bowl.



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**For children:**

5. Add the milk to the mixing bowl.



6. Whisk in the vanilla extract until smooth.



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**For children:**

7. Whisk in the melted butter.



# Thin Breakfast Crepes

## For adults:

1. Heat a non-stick skillet over medium heat.
2. When the skillet is hot, add a little softened butter.
3. For each crepe, pour about 3 tbsp of batter in the centre of the skillet. Tilt the skillet to spread the batter evenly until it covers the bottom of the skillet.
4. When the edge peels off easily and begins to brown, flip the crepe with a spatula.
5. Continue cooking for 10 seconds, until cooked through, and remove from the skillet.

