

## **Crepe Batter** (per pair)

Yield: 10 - 12

### Ingredients:

2 eggs  
½ mL salt  
250 mL flour  
250 mL milk  
30 mL melted butter  
15 mL sugar and 1 mL vanilla (for dessert crepes)



### Method:

1. In a medium size bowl, whisk together the eggs, salt, sugar and vanilla. Then whisk in the milk.
2. Gradually whisk in flour in 2 portions– whisking to smooth out any lumps.
3. Whisk in melted margarine in a slow stream. Rest batter at this point for 10-15 minutes.
4. When ready to cook crepes heat up pan on medium high heat and add 2 mL of oil and rotate in pan. (for each crepe after only use 1 ml of oil)
5. Pour batter into a 5 inch circle in the pan and rotate and tilt to evenly cover the pan in a thin layer.
6. Cook the crepe until the edges are lightly browned, the top loses its wet look and the crepe slides easily. Flip and cook the other side for 10 secs.

## **Blueberry Sauce (for group of 4)**

125 mL blueberries (or 185 blueberries if not using other fruit)  
80 mL raspberries  
60 mL water  
60 mL orange juice or any fruit juice  
60 mL sugar  
1/2 mL salt  
15 mL lemon juice  
15 mL cornstarch

### Method:

1. Whisk the water, orange juice, sugar and salt together over high heat in a small saucepan until the sugar is dissolved. Bring to a boil then add the blueberries and raspberries and cook for 2 mins.
2. Combine the lemon juice and cornstarch in a small custard cup and mix until cornstarch is dissolved.
3. Add to the boiling fruit in the saucepan in a slow stream while constantly stirring and cook gently over medium heat till thickened. Pour into a small metal bowl and let cool in fridge or at room temp.