

Snack:

# Crepes with Various Fillings

Oh-la-la! Craving the french vibes? The try your hand at this easy as crepe recipe perfect for a fast but filling breakfast!



## INGREDIENTS

1 cup rice flour  
1/4 tsp salt  
2 eggs  
1 cup milk  
1 tbsp melted margarine / butter

## CHEF'S TOP TIP

POUR MIXTURE INTO A MEASURING CUP FOR EASIER / EVEN DISTRIBUTION.

THIS RECIPE IS A VERSATILE AND GOES WITH JUST ABOUT ANYTHING! ACHIEVE SAVOURY CREPES AS WELL, USE THE INTERNET FOR INSPIRATION!

1. In a medium sized mixing bowl, beat together all ingredients until smooth.

2. Pour, using 1/4 cup measure into a medium sized, hot, non-stick (or greased) skillet. (Don't have a flat skillet? Use the biggest pan you own)

3. Turn skillet to thin, evenly distribute batter in a circle.

Whisk batter before making new crepe every time. Cook about 30 seconds per side or until both sides are thoroughly cooked and golden brown on each side.

4. Now add your favourite toppings to your fresh crepes  
Topping Examples: Caramelised Banana, Honey, Whip Cream and Berries, Lemon juice and sugar, Nutella, etc.