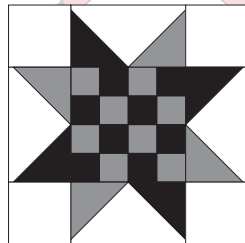


## **FRENCH CREPES**

1 cup all-purpose flour  
1 teaspoon white sugar  
1/4 teaspoon salt  
3 eggs  
2 cups milk  
2 tablespoons butter, melted

- Sift together flour, sugar and salt; set aside.
- In a large bowl, beat eggs and milk together with an electric mixer.
- Beat in flour mixture until smooth; stir in melted butter.
- Heat a lightly oiled griddle or frying pan over medium high heat.
- Pour or scoop the batter onto the griddle, using approximately 2 tablespoons for each crepe.
- Tip and rotate pan to spread batter as thinly as possible.
- Brown on both sides and serve hot.



**FRENCH GENERAL**

[frenchgeneral.blogspot.com](http://frenchgeneral.blogspot.com)

# CREPES

from French General

□ Print 1 (9"x22"):

4-6½"x3½"

4-3½"x3½"

■ Print 2 (9"x22"):

4-3½"x3½"

8-2"x2"

■ Print 3 (9"x22"):

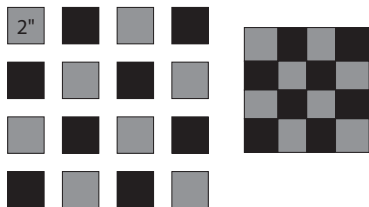
4-3½"x3½"

8-2"x2"

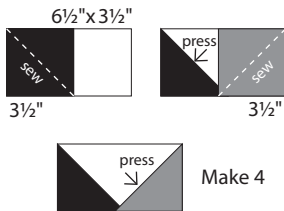
www.modafabrics.com



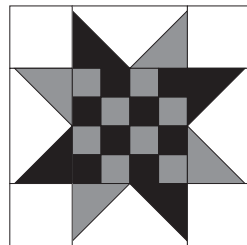
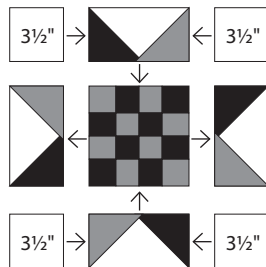
1



2



3



12½"x12½" with seams