

## Crêpes Caroline

2 cups flour (*250 g farine*)

3 eggs (*3 oeufs*)

2 cups milk (*1/2 litre de lait*)

1 tablespoon sugar (*1 cuillère a soupe de sucre*)

1 pinch salt (*1 pincée de sel*)

A little oil (*Un peu d'huile*)

Let stand for 2 hours (*Laisser reposer pendant 2 heures*)

Add the flour to a bowl, then crack in the three eggs. Mix the eggs into the flour with a whisk until well combined. Slowly add the milk using a whisk or electric mixer, until well combined. Mix in the rest of the ingredients, mixing on high until well combined. Let stand, uncovered, for two hours.

When ready to make, heat up a medium-sized skillet to medium-high and spray with olive or vegetable oil. Pour in about 1/3 cup to 1/2 cup of batter, tilting the pan around so a thin layer coats the bottom. Cook each crepe for several minutes until the bottom starts to brown and the crepe is cooked through to the top. Using a spatula, flip the crepe over and heat about 30 seconds more.