



# Lemon Sugar Crepes

Makes about 12

From the Garden: eggs, lemons

Equipment	Ingredients
Metric measuring cups	500ml milk
Whisk	3 eggs * , lightly beaten
Metric measuring jug	1 cup plain flour **
Large bowl	Good pinch salt
Flexible spatula	50g butter, approximately, for greasing
Spatula	1 lemon, cut into wedges for serving
Non-stick crepe pan or frying pan	White sugar for serving
Serving plates	

1. Measure the milk into a large jug and pour in the beaten eggs.
2. Measure the flour and salt into a large bowl and make a well in the centre.
3. Pour the milk and egg mixture into the well and use the whisk to gradually bring the flour into the centre of the bowl with the wet ingredients and whisk until smooth.
4. Whisk to form a smooth batter and set aside for about 30 minutes to have a rest. (Crepe batter can be made a few hours ahead or even the night before if you like. Just cover and refrigerate)

## Making the crepes:

5. Heat the pan until hot over medium heat. Add a small knob of butter to the pan and swirl to coat the pan in the sizzling butter.
6. Use the ladle to pour some of the crepe batter into the prepared pan. Swirl to coat the pan with crepe batter.
7. Cook until bubbles form on the surface, the surface has set and the bottom of the crepe is brown and lacy.(This should take about 2 minutes).
8. Use a wide egg lifter to turn the crepe and cook the other side for a minute or two. Transfer to a plate while cooking remaining crepes.
9. Serve a few crepes on a plate with a wedge of lemon and a bowl of sugar for each person to squeeze some lemon juice and sprinkle as much sugar as they like onto their crepes.

### **\*Eggs**

If using eggs from the garden, before using, first gently wash the eggs to remove any debris.

### **\*\*Flour**

Gluten free plain flour can be used instead of wheat flour or for a healthier option, you can use half cup wholemeal plain and half cup white plain flour