

Recipe Name **Gluten Free French Crepes**

Ingredients:

- 1 cup cassava flour
- 3 large eggs
- 1/2 cup milk (dairy or non-dairy)
- 1/2 cup milk
- 1/4 teaspoon salt
- 2 tablespoons butter, melted and then cooled

Directions:

Place flour and salt in a large mixing bowl. In a separate bowl, whisk together the eggs, milk and water, stirring to combine. Add half of the liquid ingredients, whisk, and while whisking, add the cooled butter and the rest of the liquid ingredients. Whisk all together until a smooth, thin batter is formed. You might need extra liquid (milk/water mixture to get the right consistency for cooking)

1. Heat a lightly oiled griddle or frying pan over medium heat (Not too hot!!) Pour or scoop the batter onto the griddle, using approximately $\frac{1}{4}$ cup for each crepe. Tilt the pan with a circular motion so that the batter coats the surface evenly.
2. Cook the crepe for about 2 minutes, until the bottom is light brown. Loosen with a spatula, turn, and cook the other side. Serve hot with either sweet or savory fillings.