Pâte à crêpes

INGRÉDIENTS
12 CRÊPES

- Farine 250 g
  Flour 250 g

- Oeuf 3
  Egg 3

- Lait 1/2 litre
  Milk half liter

- Sel 1 pincée
  Pinch of salt

- Sucre 2 c à s
  Sugar 2 Tbsp

- filet d’huile de tournesol
  a drizzle of sunflower oil

DIRECTIONS
- 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 or sunflower oil.
- 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.