

Crêpes



RECIPE

Bread Flour :	600 gr
Whole Eggs :	300 gr
Maple Syrup :	20gr
Melted Butter :	100 gr
Warm Whole Milk:	1200 gr
Rum (optional) :	80gr

Mix Bread Flour, Whole Eggs and Milk together. Mix it well to avoid lump.

Add the Maple Syrup and the melted butter

Add possible Rum

Rest at room temperature for at least 60 minutes.

Cook it on your crêpe pan on medium heat, for every crepe make sure to oil/butter the pan to avoid sticking.

