Bonma's Crepes

Ingredients

- 4 eggs
- 2 cups milk
- 1 1/3 cup flour
- 4 tbsp melted butter

Steps

1. Whisk 4 eggs in bowl.
2. Whisk in 2 cups milk.
3. Whisk in 1 1/3 cup flour, until smooth.
4. Whisk in 4 tablespoons melted butter.
5. Refrigerate for 2 hours.
6. Pour ¼ cup batter into hot skillet, tilt pan to spread around. When bottom starts to brown, flip, fry 1 minute more. Stack crepes on paper towel.

Notes

There's another crepe recipe in the database, but it makes fewer crepes than this one and is just slightly different.