**Crepes**

2 cups flour

4 eggs

1 cup milk

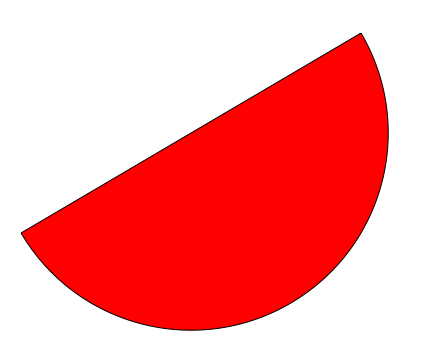
1 cup water

½ teaspoon salt

4 Tablespoon butter, melted

4 teaspoons sugar if you are making dessert crepes, don't add if they are for savory crepes.

**Directions**

1. In a large mixing bowl, whisk flour and eggs.
2. Slowly add milk and water whisking until smooth.
3. Add salt and butter (and sugar if making dessert crepes) and continue beating until smooth.
4. Heat and oil pan to medium high temperature.
5. Pour about ¼ cup of batter into pan and tilt the pan to swirl in a circular motion so that the batter coats the surface evenly.
6. Cook crepe for about 1 to 2 minutes until the bottom is light brown. Loosen with a spatula, and turn crepe over and cook its other side for about 1 minute.
7. Serve hot and Fill or top however you desire.
8. Fold in half.
9. Then ends into the center to form a triangle and flip over.

