

# Easy Crepes Recipe by Food Storage Moms

## Ingredients:

3 Eggs

3 Tablespoons Coconut Oil (I didn't melt it-I just put it in the blender) or vegetable oil

6 Tablespoons honey

1-1/2 Cups flour

1-3/4 Cups milk

## Instructions:

Place all the ingredients in order shown and mix in your blender on low until mixed. Heat your skillet and pour approximately 1/2 cup batter onto a greased hot griddle/skillet. This amount will depend on what size pan you are using. You basically need to just cover the bottom of your pan or make two circles with the batter on a hot griddle. Cook about 25-40 seconds and flip the crepe over and cook another 15-20 seconds. That's it! Easy, and so yummy!!!

Serve with fresh fruit like strawberries, raspberries, blackberries, blueberries, bananas, etc. Add some whipping cream and you have an awesome breakfast or dessert. I made these last night for dinner. Life is good when you have whipped cream with crepes!