



S O U R D O U G H C R E P E S

Ingredients:

- 100g starter discard
- 2 cups flour
- 3 eggs
- 2 cups milk
- 1 tsp salt
- 1 tbsp sugar
- 1 tsp vanilla



Instructions:

1. Blend all ingredients in blender until smooth.
2. Pour 1/2 cup of batter onto hot, buttered 10" skillet. Pick up the skillet immediately and rotate until the batter spreads evenly and thinly across the surface.
3. When the top of the crepe starts to dry, use a spatula and flip. Cook the other side for another minute or two.
4. Serve with butter and syrup and then roll into a log shape. Alternatively, serve with fruit, jelly, powdered sugar or honey.