








	<p><u>Recipe Name: Crepes Recipe</u> 4 Cup milk 5 eggs ½ teaspoon salt 1 Tablespoon sugar 2 Cup flour 1 Tablespoon oil for frying</p>	
	<p>Add eggs one at a time to mixing bowl. Lightly beat eggs. Stir in milk, sugar and salt. Add flour and mix well with an electric mixer. Let rest for 10 minutes. (Set aside and prepare syrup ingredients) If necessary add more milk so batter is thin. Heat small fry pan to very hot. Add oil to coat pan. Reheat. Add batter to just cover bottom of pan. Turn to brown other side. Set on plate and cover with a towel. Reheat and stir batter before each crepe.</p>	
	<p><u>Strawberry Syrup</u> 1 pint or 2 Cups fresh or frozen strawberries (thawed) 2 Cups sugar ¼ teaspoon lemon juice Add strawberries to blender and puree. Pour into saucepan and add sugar and lemon juice. Stir together until sugar dissolves. Cook over medium heat about 5 minutes. With spoon skim foam off top and allow to cool.</p>	
	<p><u>Chocolate Syrup</u> 1 Cup cocoa powder 1 ½ Cups sugar dash of salt 1 ½ Cups water 1 teaspoon vanilla In saucepan add cocoa, sugar and salt together. Pour in water and vanilla and mix until well blended. Heat on the stove for 5 minutes on medium high until sugar dissolves and syrup thickens.</p>	
		

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