

How to Make Crepes (Recipe + Video)

Prep: 45 minutes (includes chilling) • Cook: 30 minutes

Ultra-thin, delicate French-style pancakes with buttery crisp edges—lightly sweet, lacy, and perfect for sweet or savory fillings.

Ingredients

- 3 tablespoons (43g) unsalted butter (melted and cooled)
- 3–4 tablespoons (43–56g) unsalted butter (for the pan)
- 1 cup (125g) all-purpose flour (spooned and leveled)
- 1 tablespoon granulated sugar
- 1/8 teaspoon salt
- 3/4 cup (180ml) whole milk
- 1/2 cup (120ml) water
- 2 large eggs
- 1/2 teaspoon pure vanilla extract (optional; omit for savory crepes)

Instructions

1. Melt 3 tablespoons unsalted butter and let it cool for a few minutes so it doesn't cook the eggs.
2. Add the cooled melted butter, flour, sugar, salt, milk, water, eggs, and vanilla to a blender. Blend until completely smooth, 15–20 seconds. (Alternatively, whisk until smooth in a mixing bowl.)
3. Cover and chill the batter for 30–60 minutes (or up to 1 day) to hydrate the flour and improve texture.
4. Heat an 8-inch nonstick skillet over medium heat and generously butter the pan.
5. For each crepe, pour about 3 tablespoons of batter into the center of the hot pan. Immediately lift and twirl the pan so the batter spreads into a very thin, even layer.
6. Cook until the edges are lightly golden and the underside is set, about 45–60 seconds. Flip and cook the second side for 30–45 seconds.
7. Transfer the crepe to a plate. Butter the skillet again and repeat with remaining batter, stacking crepes as you go. Keep them warm, if desired.
8. Serve warm with your choice of fillings and toppings (sweet or savory).
9. Storage: Refrigerate cooked crepes up to 1–2 days; reheat gently. To freeze, layer parchment between crepes, wrap tightly, and freeze up to 2 months.

Tags: Breakfast, Brunch, French, Pancakes, Sweet and Savory, Make Ahead

Recipe saved with Recipio - recipio.app