

Sean S' Crepes Recipes

Aunt Emma's Morning Crepes Ingredients and Instructions

Ingredients:

- 3 large eggs
- 1 cup all-purpose flour
- 1 cup milk
- 1/4 cup granulated sugar
- 1 teaspoon vanilla extract
- 2 teaspoons melted butter (butter for the pan)
- Pinch of salt

Instructions:

1. **Prepare the Batter**

In a large mixing bowl, whisk the eggs until smooth. Slowly add the flour, alternating with the milk, and continue whisking until the batter is free of lumps. Stir in the sugar, vanilla extract, melted butter, and a pinch of salt. Mix well until fully combined. If batter is too thick thin it out with more milk.

2. **Cook the Crepes**

Heat a non-stick pan over medium heat and lightly grease with butter or cooking spray. Pour about 1/3 cup of batter into the pan, swirling it around to create a thin layer that covers the bottom of the pan.

3. **Flip and Finish**

Cook the crepe for 1-2 minutes until the edges start to lift and the bottom is golden. Gently flip and cook for another 30 seconds to 1 minute. Repeat with the remaining batter.

4. **Serve**

Stack the crepes and serve warm with your favorite toppings such as whipped cream, berries, powdered sugar, Fruit compote or syrup.

Enjoy this special breakfast treat on Christmas morning or any time you want a little extra sweetness!

Compote for either blueberries or strawberries:

Berry Compote

Ingredients:

- 2 cups fresh or frozen blueberries or strawberries
- 1/4 cup granulated sugar (adjust to taste)
- 1 tablespoon lemon juice
- 1/4 cup water
- 1 teaspoon cornstarch (optional, for thickening)

Instructions:

1. **Cook the Blueberries**

In a medium saucepan, combine the berries, sugar, lemon juice, and water. Stir well and bring to a simmer over medium heat. Allow the berries to soften and release their juices, about 5-6 minutes.

2. **Thicken the Compote**

If you prefer a thicker compote, dissolve the cornstarch in 1 tablespoon of water and stir it into the berry mixture. Cook for an additional 2-3 minutes until the compote thickens to your desired consistency.

3. **Cool and Serve**

Remove from heat and let the compote cool slightly. Serve warm over crepes or store it in the fridge for later use.