

Pancakes

Ingrédients

- 450g of flour
- 6 eggs
- 1.150 liters of milk
- 50g of sugar

Préparation

1. There are as many crepe recipes as there are food blogs, but when it comes to Candlemas, it means crepes, so here is my personal recipe :-) Despite the absence of butter, these crepes are super soft, and the texture of the batter is perfect for making really thin crepes.
2. And of course, you can also remove the sugar to fill them with savory ingredients.
3. Ingredients: of flour 6 eggs 1.
4. Start by sifting the flour, then incorporate the eggs one by one.
5. Then add the sugar, followed by the milk gradually, stirring constantly to avoid lumps.
6. Let the batter rest in the refrigerator for 1 hour.
7. All that's left is to cook your crepes in a lightly greased crepe pan, and then top them with sugar, spread, jam.

Recette imprimée depuis www.iletaitungateau.com