

Crêpes

Marguerite (Raiche) Kettler

4 eggs, lightly beaten
1 1/3 cups milk
2 tbsp. butter, melted
1 cup all-purpose flour
2 tbsp. white sugar
1/2 tsp. salt



In large bowl, whisk together all ingredients until smooth.

Heat a medium-sized skillet or crêpe pan over medium heat. Grease the pan with a small amount of butter or oil applied with a brush or paper towel. Using a serving spoon or small ladle, spoon about 3 tablespoons crêpe batter into hot pan, tilting the pan so that the bottom surface is evenly coated. Cook over medium heat, 1 to 2 minutes on a side, or until golden brown. Serve immediately.

Yield: Approximately 10 8-inch crêpes

Recipe tested by Carol Jessen-Klixbull: I tried the recipe with four eggs and also with six, as suggested in Marguerite's note (below). Both were delicious! Using six eggs produced a richer flavor and slightly more substantial crêpe. I recommend allowing the batter to rest for at least 10 minutes (or 30 to 60, if you have the time) before making the crêpes. The batter will be the consistency of heavy whipping cream but not as thick as pancake batter. Extra crêpes can be kept in the refrigerator for up to three days or in the freezer for three months. Crêpes are versatile and can be used with either sweet or savory fillings.

Bishop Donald Kettler's mother Marguerite (Raiche) Kettler, who was French, made these thin pancakes often while he and his sisters were growing up and they bring back special memories for him. Their family enjoyed them with butter and syrup or occasionally with fruit. Bishop Kettler said when his mother made crêpes she had to make a lot of them — his family ate them as fast as they came out of the pan. A note at the bottom of Marguerite's original recipe advises, "You might add a couple more eggs." She passed away at the age of 100 on October 13, 2013.