

CRÊPE MIX

CRÊPES

MAKES 20-24 CRÊPES

YOU'LL NEED

	8" CRÊPES	5 -6	10-12	20-24
LARGE EGG(S)		1 egg	2 eggs	3 eggs
WATER		1/2 cup	1 1/4 cups	2 1/2 cups
MIX		1 cup	2 cups	entire mix

DIRECTIONS

**1. WHISK** mix, eggs, and half the water to make a smooth paste. Gradually add remaining water to make a smooth, very thin batter. Set aside for 10 minutes.

**2. HEAT** crêpe pan or 8" to 9" flat-bottom skillet over medium-low heat. Spray with vegetable oil, or butter lightly. Pour a scant 1/4 cup of batter into center of pan. Swirl to spread batter evenly. Cook just until top looks set. Turn and cook for a few seconds more. Repeat with remaining batter, covering finished crêpes to keep warm.

**3. SERVE** with butter, sugar, and lemon; or berries and whipped cream; or your favorite filling.

MAKE A DUTCH BABY:

Combine 1 cup mix with 1/2 cup water. Whisk in 2 eggs and 1/2 cup milk. Melt 3 tablespoons butter in a 10" oven-safe skillet. Swirl butter in pan to coat, then whisk excess into batter. Pour batter into hot pan. Bake at 425°F for 25 minutes. Serve warm, with fruit, powdered sugar, and a squeeze of lemon juice.



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CRÊPE MIX



JUST ADD EGGS & WATER

SIMPLE & EASY

NET WT 16 OZ (1 LB) 454g SERVING SUGGESTION

CRÊPE MIX

Nutrition Facts

One serving = 2 crêpes  
11 servings per container  
Serving size 1/3 cup mix (41g)

	Mix	Prepared
<b>Calories</b>	<b>170</b>	<b>190</b>
	% Daily Value*	% Daily Value*
Total Fat	4g 5%	5g 6%
Saturated Fat	2g 10%	2g 10%
Trans Fat	0g	0g
Cholesterol	65mg 22%	120mg 40%
Sodium	320mg 14%	350mg 15%
Total Carbohydrate	26g 9%	26g 9%
Dietary Fiber	1g 4%	1g 4%
Total Sugars	5g	5g
Incl. Added Sugars	3g 6%	3g 6%
Protein	6g	7g
Vitamin D	0.3mcg 2%	0.6mcg 4%
Calcium	80mg 6%	90mg 6%
Iron	0.6mg 4%	0.9mg 6%
Potassium	140mg 2%	160mg 4%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: UNBLEACHED PASTRY FLOUR (SOFT WHEAT FLOUR), WHOLE MILK, EGGS, CONFECTIONERS' SUGAR (CANE SUGAR, CORN STARCH), SEA SALT, NATURAL FLAVORS.

CONTAINS: EGGS, MILK, WHEAT.

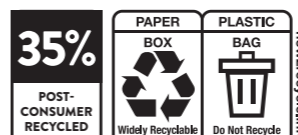
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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

CRÊPE MIX

BEST IF BAKED BY:



100% recycled fiber with a minimum of 35% post-consumer content.

