

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.



BAKING WITH JOY SINCE 1790

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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	
Calories	170		190	
	% 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.

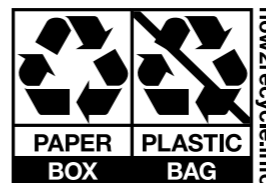
INGREDIENTS: UNBLEACHED PASTRY FLOUR (SOFT WHEAT FLOUR), WHOLE MILK, EGGS, CONFECTIONERS' SUGAR (CANE SUGAR, CORN STARCH), SEA SALT, NATURAL FLAVORS.

CONTAINS: EGGS, MILK, WHEAT.

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For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.



BEST IF BAKED BY:

