



## SIMPLE & EASY CRÊPE MIX

OUR SIGNATURE RECIPE FOR

## SIMPLE & EASY CRÊPES

### YOU'LL NEED

8" CREPES	5 to 6	10 to 12	21 to 23
EGGS	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



- WHISK** mix, eggs, and 1/4 cup of water to make a smooth paste. Gradually add remaining water to make a smooth, very thin batter. Set aside for 10 minutes.
- 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.
- SERVE** with butter, sugar, and lemon; or berries and whipped cream; or your favorite filling.



### BAKER'S TIP

Find our complete assortment of mixes, ingredients, pans, baking tools, and delicious recipes online at [King ArthurBaking.com](http://KingArthurBaking.com)

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## SIMPLE & EASY CRÊPE MIX

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OUR SIGNATURE RECIPES

# CRÊPE MIX

*Homemade made simple: classic buttery crêpes with a beautifully delicate texture.*

**JUST ADD.  
EGGS & WATER**

Simple & Easy



NET WT 16 OZ (1 LB) 454g

Serving suggestion.

## SIMPLE & EASY 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*
<b>Total Fat</b>	4g 5%	5g 6%
Saturated Fat	2g 10%	2g 10%
Trans Fat	0g	0g
<b>Cholesterol</b>	65mg 22%	120mg 40%
<b>Sodium</b>	320mg 14%	350mg 15%
<b>Total Carbohydrate</b>	26g 9%	26g 9%
Dietary Fiber	1g 4%	1g 4%
Total Sugars	5g	5g
Incl. Added Sugars	3g 6%	3g 6%
<b>Protein</b>	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, cornstarch), Sea Salt, Natural Flavors.

**CONTAINS:** Eggs, Milk, Wheat.

KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**

Produced on equipment that also processes soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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