



## Basic Grain-Free French Crepes

Gluten-Free, Grain-Free, Nut-Free

**Prep Time: 10 Minutes**

**Cook Time: 12-15 Minutes**

**Total Time: 25 Minutes**

### Ingredients

- 2 eggs
- ½ cup milk
- ½ cup water
- ¼ teaspoon salt
- 2 Tablespoons butter, melted
- ¾ cup [Otto's Naturals – Cassava Flour](#)

### Instructions

1. In a large mixing bowl, combine all wet ingredients and salt, and mix well with a whisk.
2. Slowly sift in cassava flour in ¼-cup increments, whisking well in between each addition to ensure no lumps.
3. Heat a non-stick pan or a lightly-oiled, well-seasoned cast iron skillet over medium-low heat (not too hot!)
4. Pour ¼ cup of batter onto the griddle and tilt the pan immediately with a circular motion so that the batter coats the surface evenly.
5. Cook the crepe for about 30 seconds - 1 minute, until the crepe loosens from the bottom of the pan. Once loosened, flip the crepe and cook the other side until opaque.
6. Stack on a plate.
7. Serve hot with either sweet or savory fillings.

**Note:** Don't try to use all milk, your batter will turn out too heavy.