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4 eggs

¼ tsp. salt

2 cups flour

2 ¼ cups milk

¼ cup melted butter

Whisk the eggs with the salt until frothy. Slowly whisk in the flour, alternating with the milk. Whisk until you have no lumps. Whisk in the butter. Mix well.

Heat a 10 inch skillet with a little butter. Work with medium heat. Spoon in some batter and lift the skillet, rolling the batter until you have an even layer. Cook for a few minutes until the bottom starts to brown and the crepe moves freely. Using a spatula, flip the crepe and cook the other side.

Place the crepes on a plate, covered with a damp paper towel. Fill with your filling of choice. Enjoy!

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