

Sweet or Savory Easy Vegan Crepes

Ingredients

- 1 ½ cups plant-based milk
- 1 cup all-purpose flour
- 2 tbsp. vegetable oil
- ½ tsp. table salt
- 1-2 tbsp. vegan butter (more or less as needed)

Steps

1. Place the vegan milk, flour, vegetable oil, and salt in a blender, and pulse a few times until mixed well, without lumps.
2. Heat a medium sized skillet (about 9-inches in diameter) on medium heat. Once the pan is hot, grease with vegan butter. I do this by spearing the butter on a fork and quickly passing it over the bottom and sides of the skillet. Pour about ¼ cup of the batter into the center of the hot pan, and lift it up, tilting the pan in a circle to get the batter to spread it into a somewhat circular shape, covering as much of the pan as possible. After about a minute, use your spatula to make sure all the edges are free and not sticking. Flip the crepe to the other side, and cook for a few seconds- it doesn't need long on this side, maybe 15-30 seconds. Keep warm by storing on a plate covered with a clean dish towel, and repeat with all the other crepes until the batter is finished.

Makes around 12 crepes

Notes: Crepes can be a little finicky. If you're having trouble with your crepes, try slightly lowering or raising the temperature, or cooking them for a little longer. Vegan crepes work best if you allow them to brown slightly more than traditional crepes need.

