



PANNENKOEKEN: DUTCH CREPES

A family favorite!

INGREDIENTS

- 500 grams
Flour
- 1 Kilo Milk
- 1 Egg

Dolceamericana

PREP

- Grease pan with butter
- Warm oven to keep
pannenkoeken warm

PROCEDURE

01

Measure your flour into mixing bowl. Measure your milk. Add about half of the milk into the flour. Begin blending with an electrical mixer.

02

When the batter is well blended add your egg. After eggs is beaten into the mix, slowly pour in the rest of your milk.

03

Preheat your pan. Melt a tab of butter into your pan, coating it well. Pour a large pasta ladle of batter into your pan while holding it in the air off of the heat. Rotate in a circular motion as you pour the batter. When the pan is evenly coated with batter, place it back on the heat.

04

Cook on medium-high heat. Flip your crepe once the edges begin to harden and look golden brown. The second side cooks faster so keep an eye on it (1-3 min).