

Greenwillow Savory Crepes

Makes about ten 9 inch crepes.

Combine in a blender until smooth:

¾ cup of GWG Buckwheat Flour

¼ cup of GWG Pastry Flour

½ tsp of Salt

1 cup of Milk

½ cup of water

2 TBS of Olive Oil

3 large eggs

Do not over blend. Refrigerate, covered for one hour up to 2 days. Let batter return to room temperature before using.

Pour 1/3 cup of batter onto buttered nonstick skillet or crepe pan, swirl around until crepe is thin and about 9 inches in diameter. Cook on medium-low until steaming lessens and bottom is lightly browned. Remove from heat. Turn gently with plastic spatula and fingers. Replace on heat and cook till underside is very light brown.