

# **Greenwillow Sweet Crepes**

*Makes about ten 9 inch crepes.*

*Combine in a blender until smooth:*

$\frac{3}{4}$  cup of GWG Buckwheat Flour

$\frac{1}{4}$  cup of GWG Pastry Flour

$\frac{1}{2}$  tsp of Salt

1 cup of Milk

$\frac{1}{2}$  cup of water

2 TBS of Butter

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  $\frac{1}{3}$  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.*