**Crepes**

**For 2** **for 4**  180 ml. flour 360 ml. flour 7 ml. sugar 7 ml. sugar

1 ml. baking powder 2 ml. baking powder

1 ml. salt 1 ml. salt

250 ml. milk 500 ml. milk

15 ml. melted butter 30 ml. melted butter

1 ml. vanilla 2 ml. vanilla

1 large egg 2 large eggs

**Method:**

1. Sift flour, sugar, baking powder and salt in a medium bowl.
2. Stir in milk, melted butter, vanilla and egg.
3. Beat with electric mixer until smooth.
4. Lightly butter skillet. Heat over medium heat until bubbly.
5. For each crepe, pour ¼ cup (60 ml) batter into skillet. Immediately rotate skillet until thin film covers bottom. Cook until light brown. Run wide spatula around edge to loosen; turn and cook other side until light brown. Layer completed crepes on plate. (to reheat, place in oven or in microwave.)
6. Lightly spread jam/nutella over each warm crepe; roll. (be sure to fill crepes so the more attractive side is on the outside.) Or top with blueberry compote.
7. Sprinkle with powdered sugar.

**Blueberry Compote**

250ml blueberries

25ml water

40ml sugar

5ml lemon juice

**Method:**

1. Combine 125ml of the blueberries, water, sugar and lemon juice in a small saucepan. Cook over a medium heat for about 10 minutes.
2. Add the rest of the blueberries and cook for 8 minutes more, stirring frequently. Serve warm.