Crepe Batter

batter · french · breakfast

basis all-purpose flour = 200 g

	Ingredient	Grams	Baker's	Total	Method
1	all-purpose flour[1]	200	100.0%	20.4%	Blend everything until smooth.
	water, cold	250	125.0%	25.5%	
	milk, cold	250	125.0%	25.5%	
	egg (4 eggs)	220	110.0%	22.5%	
	butter, melted	57.0	28.5%	5.8%	
	salt	2.3	1.2%	0.23%	
2					Rest in the refrigerator for at least *2* ***h***.
3					½ cup of batter makes a 16 inch crepe. Cook with the pan at around *204* ***°C***.
	Total	**979**	489.7%	100.0%	

[1]Use unbleached. Bleached flour only for cakes.