

How to Make Savory Crepes at Home

Erica

Savory crepes are delicate, versatile, and delicious! This easy crepe recipe requires no special equipment so you can get creative and enjoy crepes anytime.

★★★★★ 4.80 from 5 votes



PREP TIME

5 mins

COOK TIME

20 mins

TOTAL TIME

25 mins

COURSE

Bread, Main Course

CUISINE

French

SERVINGS

12 crepes

CALORIES

79 kcal

INGREDIENTS

- 2 large eggs lightly beaten
- 1 ⅓ cups milk
- 2 Tbsp unsalted butter melted
- 1 cup all-purpose flour
- ½ tsp kosher salt
- cooking spray

INSTRUCTIONS

1. Combine all the ingredients, whisking until incorporated. Note there will still be small chunks of flour, this is expected.
2. Heat a small, nonstick skillet (or a crepe pan) on high heat. Spray with cooking spray.
3. Add a scant ¼ cup batter to the pan and immediately tilt and twirl and move the pan in a circular fashion (like a Tilt-A-Whirl) to get the batter to move out as thin as possible and cover the entire bottom of the pan and up the sides ~½-inch (varying with the size of the pan).
4. Use a rubber spatula to gently check the bottom side of the crepe that it is lightly golden. Carefully flip to cook other side until very lightly golden. Transfer crepe to a plate.
5. Repeat the process to make 10-12 crepes, using cooking spray again each time.

NOTES

These crepes can be made a day in advance. Simply cover well with plastic wrap over the plate and refrigerate overnight if desired.

See the body of this post for detailed information and tips not included in this recipe card.

NUTRITION

Calories: 79kcal (4%) | Carbohydrates: 9g (3%) | Protein: 3g (6%) | Fat: 3g (5%) | Saturated Fat: 2g (13%) |

Cholesterol: 44mg (15%) | Sodium: 24mg (1%) | Potassium: 38mg (1%) | Sugar: 1g (1%)

Calorie count is purely an estimate calculated using an online application to serve as a guide and not to be taken as accurate nutritional information. Percent Daily Values are based on a 2,000 calorie diet.



KEYWORD

easy crepe recipe, homemade crepes, how to make crepes at home, savory crepes

Tried this recipe?

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