

# EASY AND DELICIOUS FRENCH CRÊPES RECIPE

## The Recipe

<https://www.cuisinedaubery.com/recipe/easy-french-crepes/>

A perfect crêpes recipe that is easy and delicious, from the French star of culinary TV channels Norbert

Chef: Norbert Tarayre

Preparation Time: 15 Minutes

Cooking Time: 15 Minutes

Yield: 14 crêpes de 18 cm de diamètre

Skill: Easy Level

Cuisine: French Cuisine

Courses: Crêpe, Crepe And Waffle, Dessert,

## Ingredients

**For 14 crepes, 7.08" (or 7 3/32" or 18 cm) in diameter or 11 crêpes, 7.87" (or 7 7/8" or 20 cm) in diameter or 9 crêpes, 8.66" (or 8 21/32" or 22 cm) in diameter**

1 3/4 Cup Flour (250 grams)

2 1/4 Cups Milk (500 grams)

4 Eggs 1/2 Cup or 200 grams

1 Tablespoon Sugar (20 grams)

1 teaspoon Grand Marnier (5 grams)

3 Tablespoons Butter (40 grams)

\*optional (my advice)

4 Tablespoons Water (50 grams)

**With 2 eggs For 7 crepes, 7.08" (or 7 3/32" or 18 cm) in diameter**

3/4 Cup Flour (125 grams)

1 Cup Milk (250 grams)

2 Eggs 1/4 Cup or 100 grams

2 teaspoons Sugar (10 grams)

1/2 teaspoon Grand Marnier (2.5 grams)

1 Tablespoon Butter (20 grams)

\*optional (my advice)

2 Tablespoons Water (25 grams)

**With 3 eggs For 10 crepes, 7.08" (or 7 3/32" or 18 cm) in diameter**

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1 1/3 Cup Flour (187.5 grams)  
1 2/3 Cup Milk (375 grams)  
3 Eggs 1/3 Cup or 150 grams  
1 Tablespoon Sugar (15 grams)  
1 teaspoon Grand Marnier (3.7 grams)  
2 Tablespoons Butter (30 grams)  
\*optional (my advice)  
3 Tablespoons Water (37.5 grams)

### **With 5 eggs For 17 crepes, 7.08" (or 7 3/32" or 18 cm) in diameter**

2 1/4 Cups Flour (312.5 grams)  
2 3/4 Cups Milk (625 grams)  
5 Eggs 2/3 Cup or 250 grams  
2 Tablespoons Sugar (25 grams)  
1 teaspoon Grand Marnier (6.2 grams)  
4 Tablespoons Butter (50 grams)  
\*optional (my advice)  
1/4 Cup Water (62.5 grams)

### **With 6 eggs For 21 crepes, 7.08" (or 7 3/32" or 18 cm) in diameter**

2 1/2 Cups Flour (375 grams)  
3 1/3 Cups Milk (750 grams)  
6 Eggs 3/4 Cup or 300 grams  
2 Tablespoons Sugar (30 grams)  
1 teaspoon Grand Marnier (7.5 grams)  
1/4 Cup Butter (60 grams)  
\*optional (my advice)  
1/3 Cup Water (75 grams)

## Steps

### **Mélange des ingrédients**

1. Start melting the Butter (3 Tablespoons or 40 g) in the microwave for 30 seconds
2. Using a blender: pour first the liquids (except the Butter): the Milk (2 1/4 Cups or 500 g), the Eggs (4), the Grand Marnier (1 teaspoon or 5 g), the Water (4 Tablespoons or 50 g)
3. Then, pour the powders : the Flour (1 3/4 Cup or 250 g), the Sugar (1 Tablespoon or 20 g)
4. The Butter (3 Tablespoons or 40 g) is still warm and must be kept away from the Eggs
5. Pour the melted Butter (3 Tablespoons or 40 g) on top of the Flour (1 3/4 Cup or 250 g)
6. It's important that liquids be at the bottom of the blender to allow the blade to easily blend the batter

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7. Blend for about 2 minutes
8. Wasn't that easy ?? You are done with the batter

### **Fridge or Cooking right now ?**

9. After blending you may cool the batter in the fridge, or cook the crepes right away
10. If you place the batter in the fridge, you will need to give it a mix afterwards

### **Baking**

11. You may use a non-stick crepe pan, or an electric crepe maker. I prefer the non-stick pan, but that is just because I am used to cook my crepes this way
12. You may use an electric appliance : To purchase online, see [HERE](#)
13. Spray some oil
14. Pour about a ladle depending on how thick you like your crepes
15. Wait to cook and flip
16. On the left : Here's what you will get if you use spray oil
17. On the right : I show you here the result when you do not spray oil. Not as good looking, but not as greasy, it's your choice !