

## Montina Crepes

Adapted from Joy of Cooking, 1997 edition

Yield: about 8 six-inch crepes

½ cup Montina flour blend, other blends work well too

½ cup milk

¼ cup lukewarm water

2 large eggs

2 tablespoons canola or walnut oil

2 teaspoons sugar

Using a whisk, mix it up in a container with a pour spout. Or use a blender and whirl for about a minute. Allow to sit for 20-30 minutes.

Heat pan. You can test to see if your pan is hot enough with a droplet of water. If it dances on the surface, it is hot enough. I like to use a 7" steel crepe pan. But any shallow pan will do.

Give the batter a good stir. Oil, or melt a bit of butter in the hot pan. Pour about 2 tablespoons of batter in the pan. More is not better, you want a thin coating. Lift the pan off the heat and swirl it, so the batter encircles the pan. Cook for just a few minutes. The underside will brown and the top will set. Flip the crepe over and cook for about another minute. Remove this crepe to a plate while making the rest.

To serve, spread with jam and fold into quarters. You can garnish with a bit of powdered sugar if you like.

Read more: <http://blog.kitchentherapy.us/2009/05/j-is-for-jam/>

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