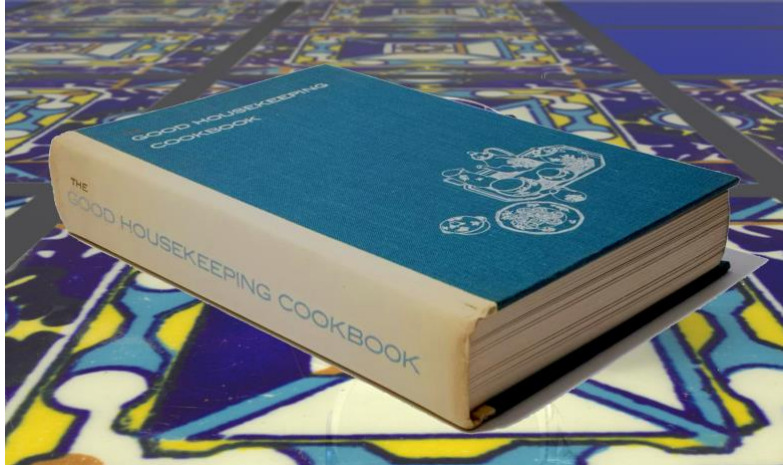


# CRÊPES



## INGREDIENTS:

- 2 eggs
- $\frac{2}{3}$  cup milk
- 1 tablesp. Melted shortening
- $\frac{1}{2}$  cup sifted all- purpose flour
- $\frac{1}{4}$  teasp. salt
- 1 teasp. Sugar

## INSTRUCTIONS:

Beat eggs thoroughly. Add milk, shortening.

Sift flour with salt and sugar; add to egg mixture; with hand beater, beat until smooth.

On griddle or in chafing dish, heat a little salad oil or shortening. Drop crepe batter, in 5" rounds, on griddle; cook, turning once, until a light brown on both sides.

For dessert: Roll up; sprinkle with sugar; serve with lemon wedge.

Or spread with jelly or jam; roll up; sprinkle with sugar.

Or serve, unrolled, in piles of 3, with sweetened strawberries between; cut into wedges.

For main dish: Omit sugar.

**STRAWBERRY-CREAM CREPES:** Prepare crepes.

Just before serving, spoon sweetened halved strawberries, then a level tablespoonful of whipped cream down side of each crepe. Roll up; place, seam side down, on serving platter. Sprinkle with confectioners sugar. Serve 2

*Good Housekeeping Institute (New York, N.Y.) The new Good Housekeeping cookbook. Edited by Dorothy B. Marsh. Illus. by Bill Goldsmith. New York, Harcourt, Brace & World [1963]*