**Crepes**

2ea large eggs

¾ cup milk

½ cup water

1 cup flour

3 tbsp. melted butter

Butter or pan spray for coating pan

In a blender, combine all of the ingredients and pulse 10 seconds. Place crepes batter in refrigerator for 1 hour. This allows the bubbles to subside so the crepes will be less likely to tear during cooking. The batter will keep up for 48 hours.

Heat a small non-stick pan. Add butter to coat. Pour 1 ounce of batter into the center of the pan and swirl to spread evenly. Cook for 30 seconds and flip. Cook for another 10 seconds and remove to the cutting board. Lay them out flat so they can cool. Continue until all batter is gone. After they have cooled you can stack them and store in sealable plastic bags in the fridge for several days or in the freezer for up to two months. When using frozen crepes, thaw on a rack before gently peeling apart.

**Crepes Suzette**

1 cup sugar

½ cup butter

½ cup light corn syrup

½ cup frozen orange juice concentrate, thawed

Combine sugar, butter, corn syrup and orange juice concentrate in a medium saucepan over medium heat. Bring to a boil, reduce heat and simmer 5 minutes more. Fold in fourths and drop each crepe into the sauce and turn over to saturate. Serve with vanilla ice cream or fresh whipped cream