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## SUPER SIMPLE JAM CRÊPES

Prep: 15mins – Makes 4 crêpes – Easy

*2 tbsp sugar (25g)*

*a pinch of salt*

*2 eggs*

*6 tbsp flour (100g)*

*2 tbsp buckwheat flour (25g)*

*250ml milk*

*30g melted butter + extra for frying*

*jam, marmalade, honey or Nutella, to serve*

1. Put the sugar and the salt into a large mixing bowl.
2. Whisk in the eggs until frothy, then add the flour and the buckwheat flour.
3. Gradually add the milk and mix into a smooth batter, adding the butter in the end.
4. Heat a small knob of butter in a frying pan and add a enough batter to the pan to thinly cover the base.
5. Cook the crêpe for approximately 2 minutes until it starts to brown around the edges. Flip and cook on the other side for 1 more minute.
6. Transfer the crêpe onto a plate and spread some jam, marmalade, honey or Nutella on top before serving.

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