



### **Crepes with Lemon**

1 cup	flour
1 ½ cup	milk
2	eggs
1 TBLS	Hare Hollow Lemon Oil
1 ½ tsp	grated lemon zest
1/8 tsp	salt
2 TBLS	sugar

Beat crepe batter well until smooth. Let rest for 30 minutes.

In a crepe pan or 6" non-stick pan dab a paper towel with lemon oil and coat the pan well.

Place on medium heat and with a 1 oz ladle cover the pan with crepe batter.

Use a rubber spatula to loosen the crepe and flip the crepe over.

Place on a dish and repeat until all the batter is used.

Fill with fruit or lemon curd. For a savory treat fill with seafood.

Crepes can be frozen.