ORGANIC KAMUT® CRÊPES

1 cup Light KAMUT® Flour
½ tsp salt*
4 large eggs
1 ½ cups milk
5 Tbsp corn oil

Beat the eggs, mix in milk.

Add flour and salt while beating, then add oil.

Lightly oil the pan before making the first crêpe. Cook on high heat. Pour a small amount of batter in the pan and tilt pan to spread very thin and evenly. Flip crêpe and cook both sides to a light golden colour.

*to make a sweet dessert crêpe, eliminate the salt and Substitute 1 Tbsp sugar.

(A recipe from the folks at PHS Organics.)