

Simple Vegan Crepe Recipe



Ingredients

(Batter should make roughly 8 decent sized crepes)

- 1 1/2 cups plain flour
- 1 tsp baking powder
- 1 1/2 cups soy milk
- 2 tbsp maple syrup
- 1 tsp vanilla extract
- 1 tbsp vegan butter, melted
- 1 tbsp water

Method

- In a mixing bowl, combine plain flour and baking powder
- In a separate bowl combine soy milk, maple syrup, vanilla extract, vegan butter and water. Add to dry ingredients and whisk until well combined. You want the batter to be relatively runny, so add more water if needed.
- Allow your mixture to sit for at least 5-10 minutes and until air bubbles start to form in the mixture.
- Place a pan on medium heat with some butter, pouring about 1/3 cup of mixture into the pan. Move the mixture around vigorously to make the batter as thin as possible.
- Cook until the crepe edges start to pull away from the pan (about 1-2 minutes) and then flip. Cook the otherside for 30-60 seconds.

