Crepe Recipe

Makes 10 crepes



Ingredients:
Taranis Crepe Mix 500g
40g egg replacer
160mls water
500mls Prozero milk
Toppings of choice

Method:

1. Combine 40g of your egg replacer with 160mls of water and mix with a fork.
2. In a large bowl, add the crepe mix and pour in the egg replacer mixture.
3. Mix with a whisk or electric mixer then add 500mls of Prozero and mix once again until you have a smooth batter.
4. Leave the mixture in the fridge for an hour before making the pancakes.
5. Place a pan on medium heat and spray some oil into the pan when hot.
6. Ladle some mixture into the pan, spreading it out to a thin layer.
7. When the pancake begins setting (it should take 1-2 minutes), flip it over!
8. Serve with toppings of choice!

