Crêpes à Grand-Maman Cécile (Pancakes from my Grandmother)

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A delicious recipe from my grandmother with a sweet taste for breakfast or lunch. This recipe makes 2 servings.

INGREDIENTS

- 1 cup of flour (sufficient for 2 people)
- 1 egg
- 1 cup of water
- a little bit of milk (if desired)
- 1/4 teaspoon salt
- 1 pound of shortening

INSTRUCTIONS

1. In a round bowl, combine all ingredients (except the shortening). It is very important to have a round bowl.

2. Blend all ingredients (except the shortening); stir mixture until combined. The mix should not be too liquid or too solid. Set aside the batter.

3. In a non-stick griddle or frying pan, heat to 400F to 450F with 1/4 inch of liquid shortening in the bottom.

4. Test the shortening’s temperature by dropping a little bit of batter in the pan. When the batter wriggles, you are ready for real pancakes.

5. Spread the batter with a ladle. Cook, turning once, for about 1 to 2 minutes per side until golden.

6. Serve on a platter with brown sugar or maple syrup (or both!).

7. Enjoy.

8. Restart at step 5.

9. Enjoy, until completely full.