

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.