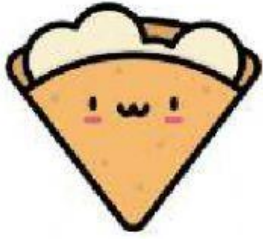


# CREPES RECIPE



## 1. WRITE THE INGREDIENTS:

2/3 CUPS OF \_\_\_\_\_

1/2 TSP OF \_\_\_\_\_

3 \_\_\_\_\_

1 CUP OF \_\_\_\_\_

1/2 TBSP OF \_\_\_\_\_

## 2. ORDER THE STEPS WITH NUMBERS:

- ☐ ADD FLOUR AND SALT
- ☐ ADD MILK
- ☐ SPREAD NUTELLA
- ☐ MIX THE FLOUR, SALT, EGGS AND MILK FOUR ABOUT 60 SECONDS
- ☐ MIX THE FLOUR AND THE SALT
- ☐ ADD THREE EGGS
- ☐ TURN THE CREPS AROUND WITH THE SPATULLA AND THEN SHAKE THE FRYINGPAN
- ☐ BEAT THE EGGS
- ☐ MELT THE BUTTER ON THE PAN
- ☐ WHEN THE BUTTER IS READY POUR THE MIXTURE
- ☐ PUT THE CREPE ON A PLATE