

# Glutensiz Kolay Krep

Easy gluten-free crepes recipe with simple ingredients. Perfect for breakfast, lunch or dinner with sweet or savory fillings. Ready in 25 minutes!

5	20	25	4	Easy
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

Glutensiz Kolay Krep

## Malzemeler

- 2 egg
- 3 cup milk
- 1 cup water
- 3 tbsp butter
- 1 cup gluten free flour

## Yapılı???

- Make the batter**

Crack 2 eggs into a large mixing bowl and whisk until smooth. Add 1½ cups milk and whisk to combine completely.
- Add 1 cup gluten-free flour and whisk vigorously until no lumps remain, about 1-2 minutes of continuous whisking.
- Melt 3 tablespoons butter and let cool for 1 minute. Whisk the melted butter into the batter until fully incorporated.
- Gradually whisk in the remaining 1½ cups milk until the batter is smooth and has the consistency of heavy cream.
- Cover the bowl and refrigerate for 30 minutes to allow the flour to hydrate and bubbles to settle.
- Cook the crepes**

Heat an 8-inch non-stick pan over medium heat (about 300°F/150°C). Lightly butter the pan and wipe excess with a paper towel.
- Pour ¼ cup batter into the center of the hot pan and immediately swirl to spread in a thin, even layer covering the bottom.
- Cook for 45-60 seconds until the edges are set and lightly golden. Flip carefully with a thin spatula and cook the second side for 30 seconds until lightly spotted.
- Transfer the finished crepe to a plate and repeat with remaining batter, re-buttering the pan lightly between every 2-3 crepes.
- Serve immediately while warm with your choice of sweet or savory fillings.

## ?puçlar?

Let the batter rest for at least 15 minutes, preferably 1 hour, to allow the gluten-free flour to fully hydrate and reduce the chance of tearing.

Test your pan temperature by sprinkling a few drops of water on the surface - they should sizzle and evaporate quickly when the pan is ready.

Use a ladle or measuring cup to pour consistent amounts of batter, typically about 1/4 cup per crepe for an 8-inch pan.

Tilt and swirl the pan immediately after adding batter to spread it evenly across the bottom before it begins to set.

The first crepe is often a test - don't worry if it's not perfect as you're adjusting heat and technique.

Keep finished crepes warm by stacking them on a plate and covering with a clean kitchen towel.

If the batter becomes too thick while sitting, thin it with a little extra milk, one tablespoon at a time.

Lightly grease the pan between crepes with butter or oil using a paper towel to prevent sticking.