



# Kent Island Crab Cakes

## Basic Crepes

Makes 12 to 15 crepes

2 cups all-purpose flour  
1 teaspoon sugar  
dash salt  
1 cup club soda  
1 cup milk  
3 large eggs, slightly beaten  
5 tablespoons unsalted butter, melted  
vegetable oil

In a medium bowl, combine the flour, sugar and salt. Make a well in the center and add the club soda, milk and eggs. Whisk until smooth. Whisk in the melted butter. Cover the bowl with plastic wrap and chill for 1 hour.

Right before cooking the crepes, whisk again to get out any lumps. Heat a 10-inch nonstick skillet over medium heat. Wipe the pan with a paper towel that has been lightly dipped in vegetable oil.

Pour 1/3 cup of the crepe batter into the pan and tip it around so that the batter spreads and coats the pan evenly. Cook the crepe until the edges brown slightly. This will take about 1 minute.

Loosen the edges with a metal spatula and flip the crepe over. You can use your fingers to do this. Cook for another minute and then slide it onto a plate. Cover with wax paper or an inverted plate. Continue to make the crepes, wiping the pan with vegetable oil as needed.

Can be used for either savory or sweet filling.