



Einkorn Crepes

Ingredients:

1/2 cup Lentz Organic Einkorn Flour

Pinch of salt

2 large eggs

1 tbsp Earth Balance, melted

1 cup unsweetened Almond milk

Mix flour and salt in a large bowl. Make a well in center of flour mixture and add eggs, melted butter and half of the milk into the well. With a whisk or wooden spoon, gradually stir the flour into liquid mixture. While stirring gradually add more liquid until the consistency is that of cream. When all liquid is added, beat or whip to remove all lumps. Pour one fourth cup of the crepe batter (no more than 1/4 cup) into preheated pan. Cook both sides on low heat until lightly browned.

We found we had to add Earth Balance to the pan and use medium to low heat. You don't want the pan too hot to burn, but it has to be hot enough to bubble.

Courtesy of Lentz Spelt Farms and Resurgent Grains. Go to www.resurgentgrains.com to purchase Lentz Organic Einkorn Flour.