



Austrian Crepe Batter
(makes about 14 pancakes)

Ingredients:

3 eggs
1 cup milk
1/3 cup club soda, freshly opened
1 cup sifted flour
3 tablespoons granulated sugar
1/4 teaspoon salt
1 teaspoon vanilla extract
4 to 6 tbsp. butter
3/4 apricot jam
1 cup ground walnuts or filberts
confectioners' sugar

* instead of jam, add fruit of choice mixed w/ cornstarch

Directions:

1. Beat the eggs lightly with the milk in a small bowl. Combine with the club soda in a large mixing bowl. With a wooden spoon stir in the flour and sugar, and then add the salt and vanilla extract. Continue to stir until the batter is smooth.
2. Melt 1 tsp. of butter in an 8-inch skillet, preferably a pancake skillet. When the foam subsides, ladle in enough batter to cover the bottom of the skillet thinly and tilt the skillet from side to side to spread it evenly. Cook for 2 to 3 minutes, or until lightly browned on one side, then turn and brown lightly on the other.
3. When a pancake is done, spread 2 tsp. or jam over it, roll it loosely into a cylinder, then put it in a baking dish in a 200 degree oven to keep warm until the pancakes are finished. Add butter to the skillet as needed. Serve warm as a dessert, sprinkled with nuts and confectioners sugar.

NOTE: Crepes are not only a great dessert or breakfast dish, try filling them with your meat of choice and top with a dollop of sour cream!