**Palacsinta  (Hungarian Crepes)**

**Ingredients**

**4 large eggs**

**1 ½ cup milk (may need more or less)**

**Pinch of salt**

**1 cup all-purpose flour**

**Butter for the pan**

**Directions**

**1.**     **In a medium size bowl, whisk the eggs and add a ½ cup of milk.**

**2.**     **Add a pinch of salt and whisk.**

**3.**     **Add the flour, in small amounts and whisk until it is smooth, adding the rest of the**

**milk as you whisk. The batter will be smooth and have a creamy**

**consistency and no lumps.**

**Cover the bowl and refrigerate for about an hour for it to thicken.**

**4.**     **Heat a 6 to 7 inch crepe pan, depending on what size crepes you want.  When the**

**pan is hot add a small amount of butter to coat the bottom of the pan.  Pour a ¼ of a cup of the batter into the pan and rotate it quickly to cover the bottom evenly.**

**5.**     **Cook the crepe over medium heat until it is lightly brown on the bottom.  Takes a few minutes. The sides will start to pull away from the pan.**

**6.**     **Flip the crepe and cook it for a few more minutes.  You will see some brown dots appear and it is done. Place it in a large plate and repeat the process, using a dab of butter each time.**

**7.**     **When they are all done, fill with fillings of your choice.**