

# Pancake

**Recipe for 4 pers**

## Description

A recipe often put forward at the start of the "Candlemas" year, but sure to delight everyone all year round.

## Note

A crêpière (frying pan) is ideal for cooking your crêpes.

A mixture that's too thick is harder to manage.

## Ingredients

### Pancake mix

- 2 Unit(s) Egg
- 115 Gr Sugar
- 340 Ml Milk
- 385 Gr Flour
- 1 Piece(s) Salt
- 165 Ml Cold water
- 0.50 Tsp Orange blossom water
- 25 Ml Vanilla extract
- 25 Gr Softened butter
  
- Butter
- Vegetable oil

## Preparation

- Preparation time **90 mins**
- Resting time **60 mins**

### The mix pancake

Put the liquids in the bottom of the boiler, and add the rest of the ingredients.

Blend together, scraping down the sides as you go, making sure the mixture is smooth and lump-free.

Let stand overnight in the fridge.

In a hot non-stick frying pan, place a cloth moistened with butter or oil. Cover the bottom of the pan with a thin layer of crepe mix, turning the crepe over fairly quickly.

Repeat the operation, but if the mixture seems too thick, add a little water.

**Bon appétit!**