

Making plant-based French crêpes based from my mom's recipe.

INGREDIENTS

makes about 8 crêpes

2 cups flour
2 cups soy milk
1/2 cup Just Egg
1 Tbsp oil
1 pinch of salt

Don't worry if you don't have Just Egg, replace it and the soy milk by:
3 cups water
2 oz tofu
2 tsp baking powder

DIRECTIONS

Blend all the ingredients together.

If you are using tofu instead of Just Egg, let the batter rest for a couple of hours before using it.

Use a non-stick pan, ideally a crêpe pan. Oil it thoroughly and heat it well on medium-high heat.

Remove briefly from heat. Using a ladle, pour batter on the pan. The batter should sizzle immediately. Tilt the pan to spread the batter evenly into a thin layer.

Cook until the edges are lifting, about a minute and a half.

Flip the crêpe and cook the other side for another minute and a half or until lightly browned.