

All-time favourite crepes

Ingredients :

- 1/2 cup khapli wheat flour / amaranth flour / rice flour or any gluten free flour as per choice
- 2 tbsp sattu flour
- 1 tbsp raw banana flour
- 1 cup almond milk / coconut milk
- 1 egg or (1 tbsp flaxseed meal beaten with 3 tbsp hot water till the mixture turns gluey and sits for a while)
- cold pressed coconut oil to drizzle
- 1/4 tsp cinnamon powder
- pinch of salt to taste
- raw unpasteurized honey to drizzle on the crepes

Method :

1. Sift the flours into a mixing bowl.
2. Add the beaten flaxseed meal /egg.
3. Add the almond milk /coconut milk and cinnamon powder.
4. Beat it to a batter consistency.
5. Make sure your batter is super smooth.
6. No chunks should be visible.
7. Place a little oil into a pan, pour out some of the crepe mix and swirl it around the pan.
8. Making sure it is quite thin.
9. Let it cook until it starts to look quite dry on top then flip it and let it get browned on both sides.
10. Repeat with other crepes too.
11. Serve hot with a drizzle of honey or any other toppings as per choice.

Variations:

- Can top with homemade hazelnut Nutella / peanut butter, nuts and seeds too.
- Can add boiled sweet potato also to the batter to get the binding consistency.
- All-time favourite snack enjoyed and relished hot in this rainy season.

