

GLUTEN FREE VEGAN CREPES



Ingredients:

- 1/3 cup + 2 tbsp cornstarch
- 1/3 cup potato starch
- 1/3 cup sorghum flour
- 3 tsp enerG egg replacer, dry (not mixed with any water)
- 1/2 tsp salt
- 1 cup non-dairy milk
- 1/4 cup water
- 4 tsp olive oil

Directions:

Sift together cornstarch, potato starch, sorghum flour, enerG egg replacer powder and salt. Stir in non-dairy milk, water, and olive oil. Whisk for about 30 seconds until thoroughly combined.

Anyways, refrigerate your batter for at least a couple of hours (preferably overnight). Lightly spritz with cooking oil, or smear with a touch of margarine as often as needed during the crêpe making process- if you are using non-stick pan, omit this step.

Preheat the pan over medium-high heat.

Drop about 1/3 cup of batter onto the hot pan while tilting the pan to make the batter form a circle (do this off of the heat). This part is kind of hard to explain in words, but is very easy to do. Basically you are trying to create an even and thin layer of batter as quickly as possible so that

the crêpe ends up thin and delicate and shaped like a circle. After all these years, I still have trouble getting them to form perfect circles every time. :\

Cook until the crêpe is lightly browned on one side and then flip. This usually takes about a minute or so. The edges will curl up nicely and you will have no problems getting a thin spatula underneath it to flip. Don't force it though, like a pancake- they will be messy if you get impatient!

Cook the opposite side about 40 seconds to another minute, or until lightly golden brown.

Repeat until all batter is used.

Fill immediately with whatever your heart desires and wrap it all up.

Serve immediately...

<http://veggiegrettie.com/2011/04/11/guest-blog-gluten-free-crepes/>