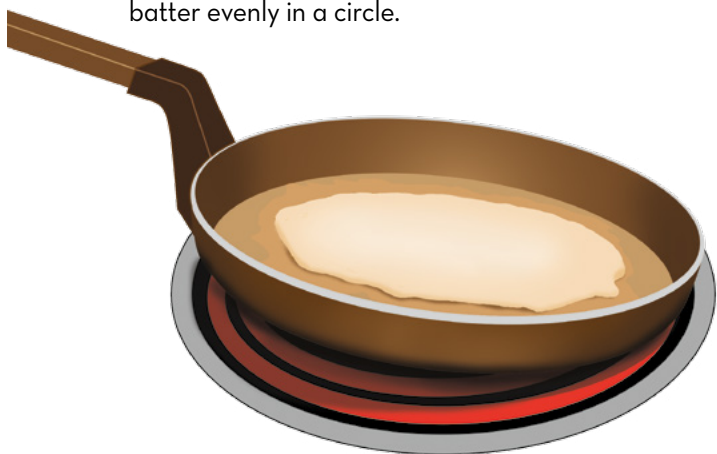


Crêpes (French Pancakes)

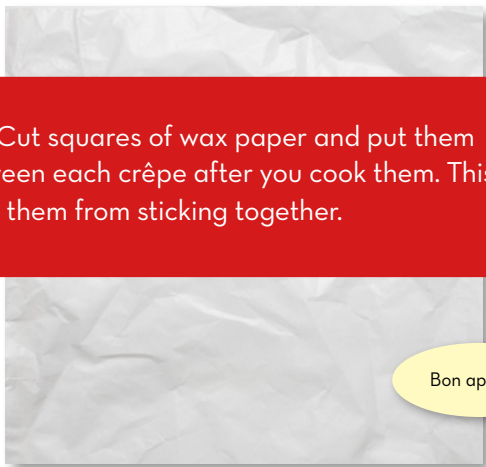
- 2 eggs**
- 1 1/4 cups milk**
- 1 cup flour**
- 3 tablespoons melted butter**

1. Mix all the ingredients together. It's OK if the batter is a little lumpy.
2. Heat a pan on medium heat and coat it with butter or cooking spray.
3. Pour a small amount of batter (about 1/4 cup) in the pan. Slowly tip the pan back and forth to spread the batter evenly in a circle.



4. Cook on both sides until golden brown. As you cook the rest of the batter, add a bit more butter to the pan to keep the crêpes from sticking.
5. Put toppings on the crêpes and roll them up. Try berries, bananas, peanut butter, chocolate-hazelnut spread, whipped cream, or powdered sugar. You could also make these for dinner and use meat or vegetables!

Tip: Cut squares of wax paper and put them between each crêpe after you cook them. This will keep them from sticking together.



Bon appétit!



That means "enjoy your food" in French!



Leaf Rubbings

Put a leaf under a thin piece of paper with the leaf ridges facing up. Hold the paper in place and use the side of a crayon to rub across the area of the leaf. The shape of the leaf will appear on the paper as you rub over it. When you've finished, do it with more leaves. Try layering the leaf shapes and using different colors!

