

Crêpes



France

Ingredients

9 eggs
1 ½ cups milk
¾ cup heavy cream
1 ½ teaspoon vanilla
1 ½ cups all-purpose flour
¼ teaspoon salt
6 tablespoons confectioners' sugar

Directions

Combine all ingredients into a blender. Process until smooth.

Heat a skillet over medium-high heat and brush with oil. Pour ¼ cup of batter into pan, tilting to completely coat surface of pan. Cook 2 to 5 minutes, turning once, until golden. Remove onto a plate and repeat with remaining batter.

Easy Hot Fudge Sauce

Ingredients

1 (14 ounce) can sweetened condensed milk
4 ounces semisweet chocolate
2 tablespoons butter (no substitutes)
1 teaspoon vanilla extract

Directions

Heat a saucepan over medium-low heat. Add milk, chocolate, and butter and cook, stirring until chocolate and butter melt. Remove pan from heat and stir in vanilla.

A Jewish crepe is called a blintz!

- Blintzes originated in Europe – Jewish immigrants brought them over to the US
- They became popular about 200 years ago
- ‘Blintz’ is the Yiddish term for ‘crêpe’
 - ~ Yiddish is a language spoken by many European Jews
 - ~ It’s a mixture of German with some Hebrew, as well as words from other modern languages
 - ~ It is spoken today in North America, Israel, and Russia
 - ~ Other common Yiddish words:
 - Schlep (carry)
 - Schmooze (a long, friendly chat)
 - Schmutz (a trivial amount of dirt)
 - Chutzpah (the nerve)

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Recipe courtesy of Chef Melissa Lee – *Cooking Beautiful Lee* (cookingbeautifullee.com). Chef Melissa Lee, a JCC Discovery Club instructor, is a former journalist and a graduate of the Cambridge School of Culinary Arts. She has worked at Flour Bakery, Farmstead Table and Ming Tsai's Blue Ginger. Chef Melissa has taught at numerous culinary schools and community education centers in the Boston area.