

Rod's Buckwheat Crepes

- ½ cup all-purpose flour
- ½ teaspoon double-acting baking powder
- ½ teaspoon salt
- ½ teaspoon soda
- 2 teaspoons sugar
- 1½ cups buckwheat flour

Whisk dry ingredients together then add at least
¾ cups skim milk or buttermilk.

Add: 2 tablespoons canola oil (or other fat of your choice)

Refrigerate overnight (or up to 3-4 days)

When ready to cook, mix well and add milk as necessary to get a thin enough batter to spread easily on your crepe pan. Turn when nicely browned on bottom.

Notes: Recipe derived from Joy of Cooking Buckwheat Cakes

I find skim milk slightly better than buttermilk. Buttermilk will require at least 1 liter.

