

## Spelt Crepes

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- 2 cup spelt flour
- ½ tsp baking powder
- ½ tsp salt
- 1 TBSP honey
- 2 cups milk
- 2 TBSP butter or coconut oil
- 1 tsp maple powder
- 2 eggs

Mix dry ingredients in a 2-quart bowl. Stir in remaining ingredients and mix until smooth. If time allows, the mixture appreciates an hour to sit. Lightly butter skillet and pour in ¼ cup batter and immediately rotate skillet until thin film covers the bottom. Cook until light brown, turn and cook other side. This is wonderful with fruit filling or jam. Can also be filled with sautéed vegetables and covered with sauce for a savory crepe dinner. These freeze well. Use wax paper between crepes and cover well.