

FRANCE for Feb album

French crepes



Ingredients

Original recipe yields 12 servings

Ingredients

1 cup all-purpose flour
1 teaspoon white sugar
¼ teaspoon salt
3 eggs
2 cups milk
2 tablespoons butter, melted

Directions

Sift together flour, sugar and salt; set aside. In a large bowl, beat eggs and milk together with an electric mixer. Beat in flour mixture until smooth; stir in melted butter.

Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 2 tablespoons for each crepe. Tip and rotate pan to spread batter as thinly as possible. Brown on both sides and serve hot.

French Flag



The colors symbolize nobility (**blue**), clergy (**white**), and bourgeois (**red**), which were the estates of the old regime in France. When the Tricolour was formally adopted in 1794, its colors symbolized the values of the French Revolution: liberty, equality, brotherhood, democracy, secularism, and modernization.

French Costume



French Symbols

