

# Crêpe a la KeeKee

When KeeKee visits Paris, she tries a crêpe for the first time in the majestic Tuileries Garden. But don't worry, you don't need to travel all the way to Paris for a crêpe, you can make KeeKee's favorite right in your own kitchen!

## So, what is a crêpe anyway?

A crêpe is a very thin French pancake. You can spread whatever fillings you like on a crêpe, roll it up, and enjoy! The most popular crêpe fillings are either ham and cheese or Nutella and fruit.

## For KeeKee's Favorite Crêpe, You Will Need:

- 1 adult (to cook the crêpes)
- Vegetable Oil
- 1 cup (128 g) all-purpose flour
- 2 eggs
- 1/2 cup (115 ml) milk
- 1/2 cup (115 ml) water
- 1/4 teaspoon (1 ml) salt
- 2 tablespoons (30 ml) butter, melted
- 1 small jar of hazelnut spread (KeeKee prefers Nutella!)
- 4 bananas, sliced
- Whipped Cream (optional)
- Powdered Sugar (optional)



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## Directions:

1. In a large mixing bowl, whisk together the flour and the eggs. Gradually add in the milk and the water, stirring to combine. Add the salt and butter, and beat until smooth.

KeeKee Says: Have your adult friend put the ingredients in the bowl, and then you can help stir!

2. Heat a lightly oiled griddle or frying pan over medium-high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup (60 ml) of batter for each crêpe. Tilt the pan with a circular motion so that the batter coats the surface evenly.

KeeKee Says: This step is for adults only! While your adult friend is cooking the crêpes, use a plastic knife to chop the bananas into little slices for the filing!

3. Cook the crêpe for about 2 minutes, until the bottom is light brown. Loosen with a spatula, turn over and cook on the other side until light brown.

KeeKee Says: The crêpes will be very hot when they come off the pan, so let them cool off a little and your adult friend says it's ok to add your fillings!

4. Spread a little (or a lot of) hazelnut spread on the crêpe, and sprinkle chopped bananas on top. Fold the crêpe in half once, and then in half again, so it looks like a little triangle. Decorate the top with whipped cream and powdered sugar, if you want!

KeeKee Says: With your adult friend's help, you can do this step all by yourself!

**Bon Appétit!**

(That's French for "Enjoy your meal!")

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