***Recette des Crêpes***

*200g de farine*

*3 cuillères de soupe de “Maisena”*

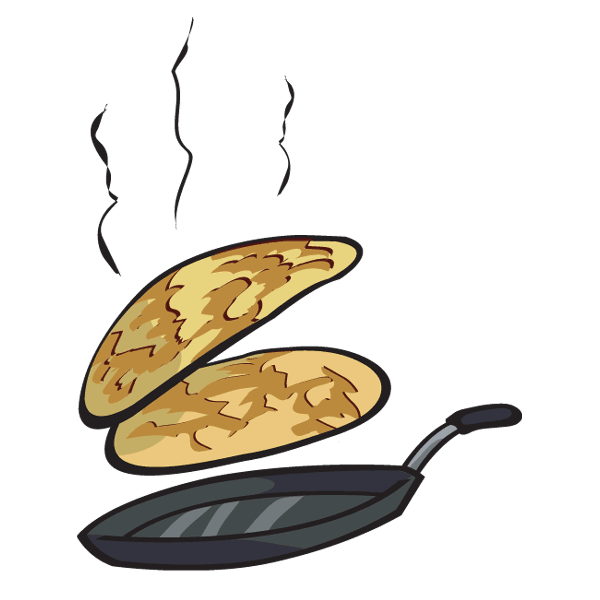
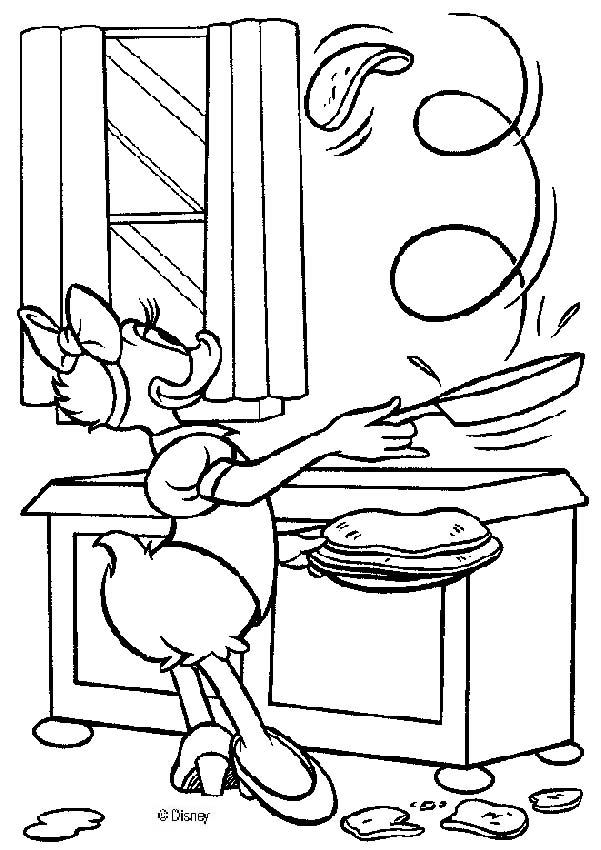
*Un peu de sel*

*1 cuiller de thé de ferment*

*3 cuillères de soupe d’huile*

*1,5 verre d’eau*

[](http://www.google.pt/imgres?imgurl=http://static.skynetblogs.be/media/135740/dyn009_original_600_600_gif_2586091_d16e3d99ec0c267e1c758e19f29d5e6a.gif&imgrefurl=http://badsaxdinant.skynetblogs.be/&usg=__dE3WhCX8angL_aoHrkMZtGsHHZg=&h=600&w=600&sz=22&hl=pt-pt&start=0&zoom=1&tbnid=dFJaqqI2s4I-TM:&tbnh=154&tbnw=123&ei=ifhHTZ7VPND04Qawkbi1BQ&prev=/images?q%3Dcrepes%26hl%3Dpt-pt%26biw%3D1276%26bih%3D806%26gbv%3D2%26tbs%3Disch:1&itbs=1&iact=hc&vpx=1008&vpy=106&dur=1233&hovh=225&hovw=225&tx=116&ty=156&oei=ifhHTZ7VPND04Qawkbi1BQ&esq=1&page=1&ndsp=23&ved=1t:429,r:5,s:0)*1,5 verre de lait*

 *3 oeufs*[](http://www.google.pt/imgres?imgurl=http://static.skynetblogs.be/media/135740/dyn009_original_600_600_gif_2586091_d16e3d99ec0c267e1c758e19f29d5e6a.gif&imgrefurl=http://badsaxdinant.skynetblogs.be/&usg=__dE3WhCX8angL_aoHrkMZtGsHHZg=&h=600&w=600&sz=22&hl=pt-pt&start=0&zoom=1&tbnid=dFJaqqI2s4I-TM:&tbnh=154&tbnw=123&ei=ifhHTZ7VPND04Qawkbi1BQ&prev=/images?q%3Dcrepes%26hl%3Dpt-pt%26biw%3D1276%26bih%3D806%26gbv%3D2%26tbs%3Disch:1&itbs=1&iact=hc&vpx=1008&vpy=106&dur=1233&hovh=225&hovw=225&tx=116&ty=156&oei=ifhHTZ7VPND04Qawkbi1BQ&esq=1&page=1&ndsp=23&ved=1t:429,r:5,s:0)