How to make homemade Italian Crepes for Manicotti

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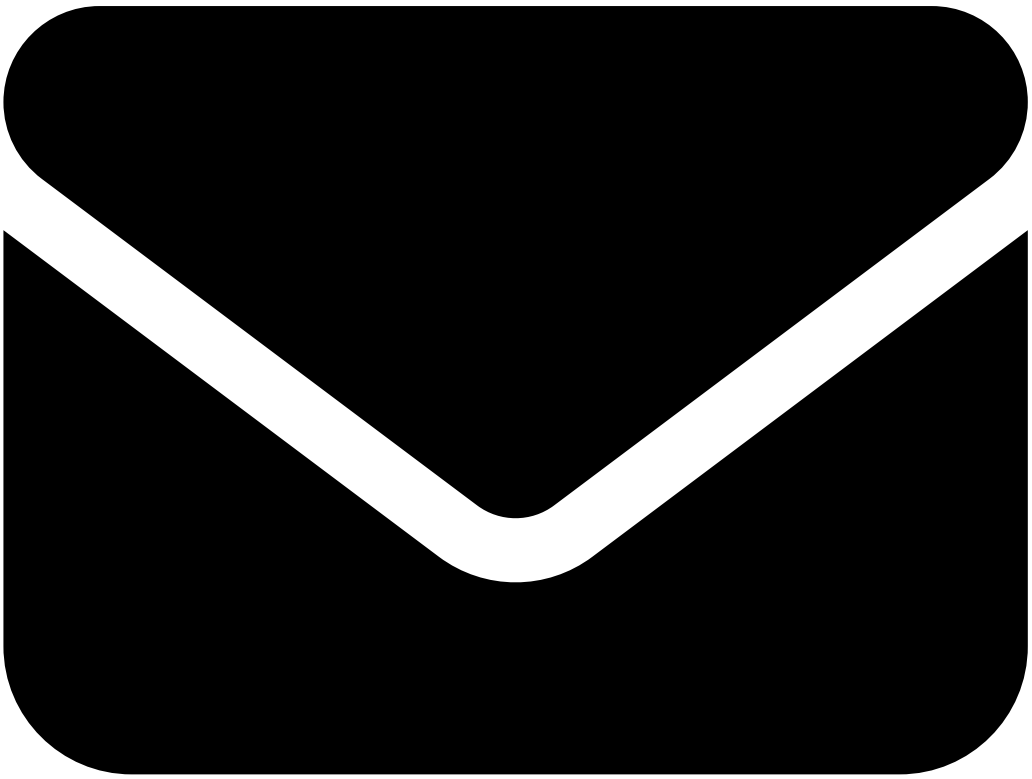




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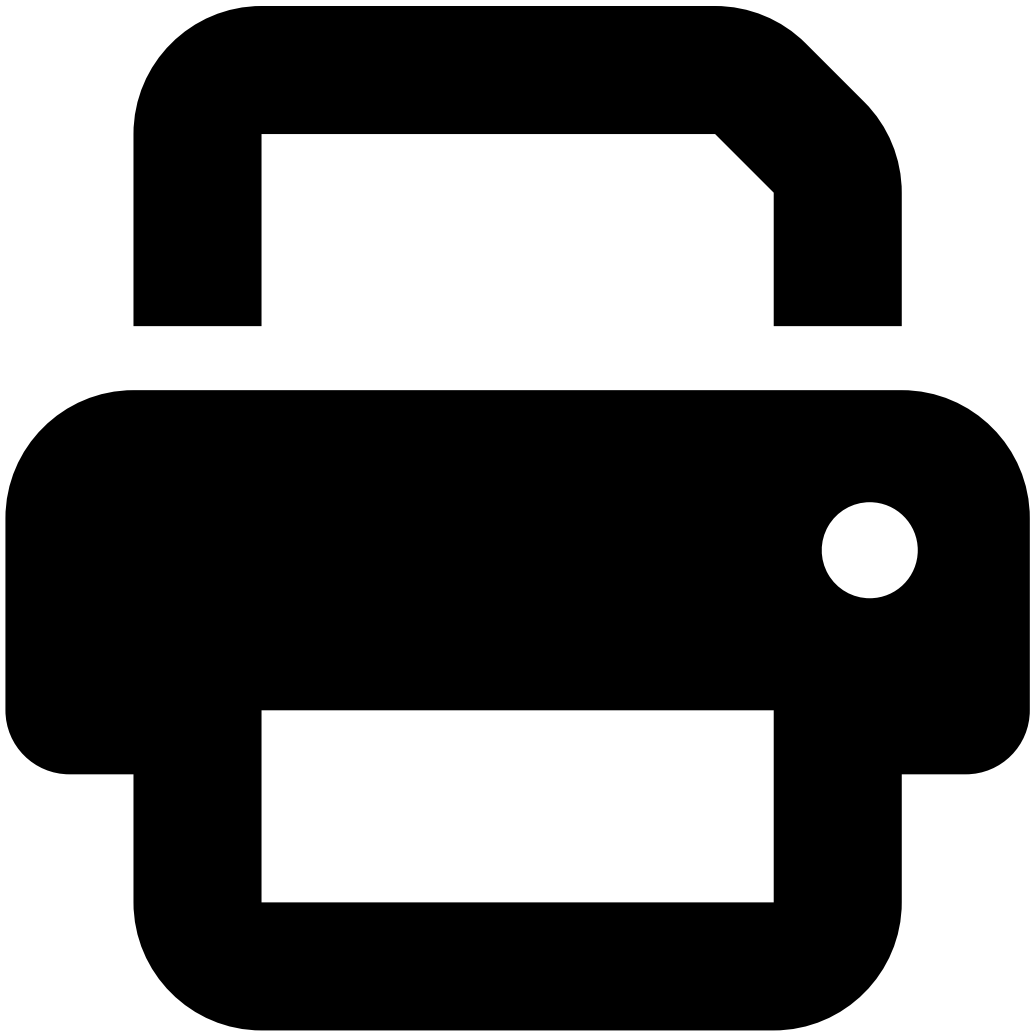

Don’t let homemade crepes intimidate you—they’re much easier to make than you might think! With just a handful of pantry staples, a blender, and a 9-inch nonstick skillet, you can make delicate, restaurant-quality crepes right in your own kitchen. These easy homemade crepes are thin, tender, and buttery, with lightly crisp edges that are perfect for filling with your favorite sweet or savory ingredients.

These crepes were a customer favorite at the two diners my husband and I owned, so I’ve made—and eaten—more crepes than I can count! While my recipe has stayed exactly the same over the years, my method has become much simpler. In the restaurant, we mixed large batches of batter by hand in oversized bowls because we went through so many crepes every day. At home, there’s no need for all that work. Simply add all the ingredients to a blender, blend until silky smooth, and let the batter rest. That’s it!

Whether you're serving them for breakfast, brunch, dessert, or even dinner, these foolproof homemade crepes are easy enough for beginners and delicious enough to impress your family and guests. Once you make them from scratch, you'll wonder why you ever thought crepes were difficult.

Things to know about this homemade crepe recipe

Don't worry if your first crepe doesn't turn out perfectly. In the restaurant, we always joked that **the first crepe belongs to the cook!** The most common reason? The pan isn't hot enough when the batter hits the surface.

For the best results, preheat your pan over medium-high heat. Add the butter, let it melt, then give the pan another 30–60 seconds to come back up to temperature before pouring in the batter. That little extra time helps create a beautifully thin, evenly cooked first crepe. Or, if you happen to "accidentally" mess up the first one, consider it the cook's reward!

The consistency of the batter is just as important as the heat of the pan. It should be silky smooth and pourable, similar to the consistency of heavy cream. If the batter is too thick, the crepes will be dense and difficult to spread. If it's too thin, they may tear

or cook unevenly.

To achieve the perfect texture, blend the ingredients thoroughly until smooth, then let the batter rest for at least one hour. This allows the flour to fully absorb the liquid and gives the gluten time to relax, resulting in tender, delicate crepes. If the batter seems too thick after resting, whisk in 1 to 2 tablespoons of milk or water at a time until it flows easily while still lightly coating the back of a spoon.

Making crepes may take a little practice, but once you get the batter and pan temperature just right, you'll be flipping beautiful crepes with confidence. Whether you fill them with fresh berries and whipped cream, your favorite jam, or savory ham and cheese, every great crepe starts with a smooth batter and a hot pan.

Now it's your turn! Grab your ingredients, make a batch, and don't stress over that first crepe—it might just become the cook's snack. If you make this recipe, I'd love to see it! Tag me on Instagram and share your creations. Seeing your recipes come to life is my favorite part, and your photos help inspire others to give them a try.

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These homemade Italian crepes are thin, tender, and delicate, making them perfect for filling and rolling into classic Italian manicotti. Made with a simple batter of everyday ingredients, they are cooked quickly in a skillet and provide a light, tender wrapper for ricotta, spinach, cheese, or your favorite manicotti filling.

- 3 eggs
- 1/3 cup sugar for sweet crepes
- 1 1/3 cup milk

- 3 Tbsp. melted butter
- 1 teaspoon vanilla
- scant 1 cup of flour
- pinch of salt

1. Add the eggs, milk, melted butter, flour, vanilla, and sugar (only if making sweet crepes—omit the sugar for savory crepes) to a blender. Blend until the batter is completely smooth, about 2–3 minutes.

2. Transfer the batter to a bowl, cover, and refrigerate for at least 1 hour or up to 2 days. Resting the batter helps create tender, delicate crepes.
3. Heat a 9-inch nonstick skillet over medium-high heat. Add 1 teaspoon of butter and swirl to coat the pan.
4. Give the batter a quick whisk, then pour ¼ cup into the center of the skillet. Immediately tilt and rotate the pan so the batter spreads into a thin, even circle.
5. Cook for about 1 minute, or until the top is set and the underside is lightly golden. Carefully flip the crepe and cook for another minute, until the second side is lightly golden and cooked through.
6. Transfer the crepe to a plate and fold it into quarters. Repeat with the remaining batter, adding a little more butter to the skillet as needed, until you have about 8 crepes.
7. Serve warm with fresh berries and a dusting of confectioners' sugar, or fill with your favorite sweet or savory fillings.

Main Course
Italian
Italian crepes, crepes for manicotti, homemade manicotti crepes,