

Just pretend that
you're in

PARIS

with me, visiting the Le Brun family, my new friends. We're on the balcony of their house on the Ile Saint-Louis—that's a tiny island, one of the oldest, quaintest parts of Paris. We can see the Seine River and the Eiffel Tower, looking lacier and taller than all its pictures. And bouncing along the river, *bateaux mouches*, the famous

sightseeing boats, filled with people. There's a boy fishing on the bank of the river!

Michelle and I are having hot chocolate and the thinnest pancakes, called *crêpes*, filled with jam, folded in quarters, and sprinkled with sugar. Yummy! We ate four each, and I could have eaten *more*, they were so good! (Madame Le Brun showed us how they could be filled with other things, like seafood, for an appetizer. Or creamed chicken, for luncheon.) I loved that thick, dark French chocolate. And feeling the sun on my shoulders. And learning French from my new friend: *Bon jour, Michelle. Les crêpes sont délicieuses, n'est-ce pas?*

Crêpes

(FRENCH PANCAKES)

GET READY

Measuring cups—1-cup Pyrex for milk and ¼-cup metal for flour

Small spatula

Small mixing bowl

Set of measuring spoons

Rotary eggbeater

Pastry brush

Small skillet, 7 inches wide

Serving platter

INGREDIENTS FOR 8 CRÊPES

½ cup milk ¼ cup flour

2 eggs Salt Salad oil

Raspberry preserves

Confectioners' sugar

1. Measure ½ cup milk in the Pyrex measuring cup.
2. Spoon flour into the ¼-cup measure; level off with spatula.
3. In small bowl, combine milk, flour, eggs, a sprinkle of salt. Measure 1 teaspoon salad oil; add to mixture in the bowl.
4. Beat with eggbeater until it's smooth and lumps are gone.
5. Brush the skillet lightly with salad oil. Then heat the skillet over medium heat. You can tell when the skillet is hot by sprinkling it with a little cold

6. water. When the skillet is hot enough, the water will sizzle and will roll off the pan in drops.
6. Take skillet from the heat. Pour in a little batter (about 2 tablespoons); tilt pan so batter covers the bottom evenly.
7. Cook, over medium heat, for 3 or 4 minutes, or until nicely browned on underside. Check the color by lifting with spatula.

8. Turn over crêpe with spatula. Cook another minute or two, to brown the other side lightly.
9. Turn out on serving platter. Spread with raspberry preserves. Fold in half, then in half again, like a handkerchief. Sprinkle with some confectioners' sugar.
10. Serve at once, or keep warm in a low oven (set at 300F) while you're making the others.

11. You can make 7 more crêpes with the rest of the batter. Brush the pan with oil, and heat it again before making each one. Before serving, sprinkle each pancake with sugar again.

