

# Brooks County Skillet Crepes

## Ingredients:

1 cup of flour      2 eggs  
1/2 T sugar      1 Pkg of Green Hill Dairy Cheese, cut in 1/8" slices  
1/2 t salt      Four Oaks Blackberry Preserves  
1-3/4 cup milk

## Preparation:

Whisk together flour, sugar, salt, milk and eggs to make the batter. Let the batter rest for 10 minutes, this will prevent the crepe from tearing later. Coat your Lodge cast iron skillet with butter over medium heat. Pour a 6-inch circle of batter onto the pan and tilt it to move the batter around, expanding the circle another inch or so. Put the pan back down on the heat for another 1-2 minutes, until the edges start to turn light golden. Carefully flip the crêpe: It will be much thinner than a pancake, so use a spatula to get under the edges first and then slip the spatula under the crêpe's middle, flipping the whole crêpe in one gesture. Then cook the crêpe for another minute before spreading preserves (about 1 Tbsp) over half of the crêpe. Place 2-3 slices of cheese on preserves. By this time, the bottom of the crêpe should be a nice golden brown, so fold the crêpe in half to form a semicircle and slide it onto a plate. Then fold it in half again and serve.