



# CREPE SCORECARD

How did it go? Tally your points

YOUR SCORE

\_\_\_ / 15

**BASIC BATTER** *It'll look runny. That's correct. Don't add more flour*

**½ cup**  
plain flour (sifted)

**1**  
egg

**½ cup + 2 Tbsp.**  
milk

**1 tbsp**  
vegetable oil

**pinch**  
salt

## BEFORE YOU START

**You have a crepe spreader stick and crepe spatula**

*Without them, spreading thin and flipping cleanly is genuinely hard.*

**+5  
PTS**

**Not chasing perfection on the first attempt**

*By crepe number 3 or 4, your hands start understanding the rhythm:*

**+3  
PTS**

## THE POUR & SPREAD

**Heat was kept low throughout**

*Low heat gives you time to spread.*

**+2  
PTS**

**Oil spreader stick between crepes**

*Rub the bottom with cooking oil. Prevents sticking to batter.*

**+2  
PTS**

**Spread in one direction only. No reversing**

*Changing direction causes holes in batter.*

**+1  
PTS**

## THE RESULT

**First side came out golden brown. No holes**

*That's your good side. It always looks better than the second.*

*That's normal.*

**+2  
PTS**

**3-8  
PTS**

*You're getting the basics*

**9-11  
PTS**

*Close to perfect.*

**12-15  
PTS**

*You nailed it!*



**AI CHEF SUGGESTIONS VS ACTUALLY COOKING IT**

See where the gaps exist.

**[Get the comparison](#) →**