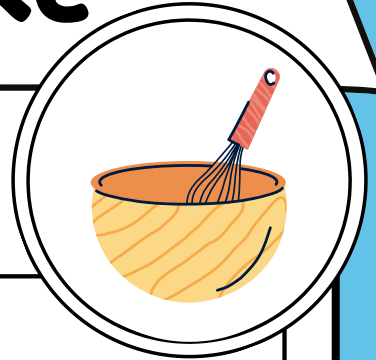


Marija's Palacinke



INGREDIENTS

- 1 cup of milk
- 1 cup of flour
- 3 eggs
- A tablespoon of vanilla extract or essence

METHOD

1. Whisk the eggs in a large bowl.
2. Add the milk and vanilla extract to the bowl.
3. Once combined, slowly sift in your flour until you have a runny mixture.
4. Add milk or flour as needed to attain the right consistency.
5. Heat your crepe pan brushed with some oil.
6. When hot, spoon a thin layer of the mixture on to the pan and cook until golden brown.
7. When golden brown, flip over and cook the other side.
8. Serve with your favourite topping.

