

## HAM AND EGG CREPE SQUARES

### INGREDIENTS

1 cup flour  
1 tablespoon sugar  
1/4 teaspoon salt  
1 1/2 cups milk  
4 large eggs  
3 tablespoons melted butter  
8 thin slices ham  
8 eggs  
Chopped fresh parsley

### DIRECTIONS

Combine flour, sugar, salt, milk, four eggs and the melted butter in a blender and blend on high for 30 seconds. Let rest for 15 minutes. Heat a 12 inch non-stick skillet over medium heat and lightly coat with butter. Add 1/3 cup batter and swirl to completely cover skillet. Cook until underside of crepe is very lightly starting to brown, about 2 minutes.

Loosen edge of crepe with spatula and then either using large spatula or your fingers, lift it up and flip it over. Cook another minutes and then slide out of skillet onto wax paper. Repeat until all crepes are done. You should have about 9 when you are done.

Preheat oven to 350F. Place crepes on a rimmed baking sheet (you can fit 4 per sheet). Place ham slice in center of crepe and carefully crack egg onto ham. Fold edges of crepe toward center, using the egg white as a kind of glue. Season with salt and pepper and bake until egg white is set, about 10-12 minutes. Sprinkle with chopped parsley and serve at once.