

In Memory of Mrs. Hickman



Over a month ago, cooking teacher Gerri Hickman passed away from breast cancer. She had been teaching teens important life skills for many years. Middle School students who have been enrolled in her classes will have unforgettable memories of her. Most students will remember her for her passion for cooking, her patience, and her kindness. If you ever have been in cooking nutrition or international cooking, you would know that if you ever made a mistake, Mrs. Hickman would not yell at you but

be patient and let you start over or lend a helping hand. Anyone who had the privilege of knowing this special person is going to miss her.

From Mrs. Hickman cookbook - available in the MS office

CREPES

- $\frac{3}{4}$ C flour
- 1 C milk
- 1 $\frac{1}{2}$ tsp sugar
- $\frac{1}{4}$ tsp vanilla
- $\frac{1}{4}$ tsp baking power
- 1 egg
- $\frac{1}{4}$ tsp salt+



1. Mix flour, baking powder, and salt in medium bowl. Stir in remaining ingredients. Beat with hand beater until smooth.
2. Using $\frac{1}{8}$ tsp of butter, lightly butter a 6 to 8 inch skillet. Heat over medium heat until bubbly.
3. For each crepe, pour scant $\frac{1}{4}$ C batter into skillet. Immediately rotate skillet until thin film covers bottom. Cook until light brown. Run wide spatula around edge to loosen, turn and cook other side until light brown.
4. Stack crepes, placing waxed paper between each; keep covered.
5. Crepes may be served as an entrée or dessert. See optional fillings below.

As an entrée: Ham and ches, chicken and mushrooms etc.

As a dessert: Spread applesauce, sweetened strawberries, currant jelly, or raspberry jam thinly over each warm crepe, then roll up and sprinkle with powdered sugar.