

Polish Nalesniki (Sweet Crepes) - Easy, Classic & Perfectly Rollable

Soft, thin, and just the right amount of sweet,



TIME
10 min

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INGREDIENTS

- 1 cup all-purpose flour
- 2 eggs
- 1 cup milk
- 1 tbsp vegetable oil
- 1 tbsp sugar
- Pinch of salt

DIRECTIONS

- 1.** Make the : Batter: In a mixing bowl, whisk together flour, eggs, milk, oil, sugar, and a pinch of salt until smooth. Let it rest for 5-10 minutes for best results.
- 2.** Heat the : Skillet: Lightly grease a nonstick skillet and heat over medium. Pour in a small ladle of batter and tilt the pan to spread it into a thin layer.
- 3.** Cook the : Pancake: Let the nalesnik cook for 1-2 minutes, or until the edges lift slightly and it's golden underneath. Flip and cook the other side briefly.
- 4.** Fill and : Roll: Remove from the pan and spread with your favorite sweet filling. Roll up like a cigar or fold into quarters.
- 5.** Serve: Dust with powdered sugar, drizzle with syrup, or serve with a side of Blueberry Lemonade.

SWAPS & NOTES

Milk Alternatives: You can use almond or oat milk for a dairy-free twist.

Richer Flavor: Sub some milk with sour cream or yogurt for a tangier pancake.

Sweet Fillings: Try strawberry preserves, Nutella, sweetened ricotta, or cooked apples.

Savory Option: Skip the sugar and fill with mushrooms, spinach, or herbed cheese.

TIPS FOR SUCCESS

Resting the Batter: Let the batter sit 5-10 minutes so the flour hydrates, resulting in more tender pancakes.

Thin Is Key: Use a light hand with the batter and tilt quickly for that classic crepe-thin texture.

Nonstick Rules: A good nonstick skillet or seasoned crepe pan makes flipping foolproof.

Keep Warm: Stack cooked nalesniki on a plate with a towel over them to keep warm while you cook the rest.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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