

2nd and 3rd of February: a week-end with the family of Anaïs  
(Mountain and celebrating « la Chandeleur », Candlemas )



Let's start the day  
with a good breakfast  
with my little sister.



We went to Pessade,  
a little ski resort for  
a family snowshoeing  
trek.

We met Léna who was  
also there!

We had a chance to  
climb on the security  
snowscoot. And so did  
Goldeneyes!







Then we drank a hot chocolate and look at Goldeneyes: he tried snowshoes!

Coming back home, we made **crêpes** for la Chandeleur.

You need:

- 250 g flour
- 4 eggs
- 450 ml milk
- 2 spoons of orange blossom
- 1 pack of vanilla sugar
- 2 spoons of sugar.
- 1 pinch of salt
- 50g butter



Crêpes are thinner than pancakes!



How to prepare them:

*Sift flour with sugars and salt. Set aside .*

*In a large bowl, beat eggs and milk together .*

*Add the flour mixture, beating until smooth.*

*Finally, stir in the melted butter.*

*Then, you have to brown the crepe on both sides in a pan and serve hot.*

*Be careful, don't pour too much batter: crêpes are thin!*

*Bon appétit!*

