## **Tips & Notes**

- Make Ahead Tip: To make ahead: Prepare the batter through Step 1 and refrigerate for up to 12 hours; refrigerate crepes between sheets of wax paper and wrapped in plastic for up to 2 days.
- White whole-wheat flour, made from a special variety of white wheat, is light in color and flavor but has the same nutritional properties as regular whole-wheat flour. It is available at large supermarkets and natural-foods stores and online at bobsredmill.com or kingarthurflour.com. Store it in the freezer.
- To toast sliced almonds, place in a small dry skillet and cook over medium-low heat, stirring constantly, until
  fragrant and lightly browned, 2 to 4 minutes.