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Creamy Oven Crepe

4 eggs
1 tsp salt
4 cups milk
 $\frac{3}{4}$ cups sugar
2 $\frac{1}{4}$ cups flour
 $\frac{1}{2}$ cup (1 stick) butter

Preheat oven to 350 degrees. In a medium bowl whisk together eggs and salt. Gradually add milk, sugar, and flour to create a mixture the consistency of pancake batter. Place butter in a 13 x 9 inch pan and place in oven until melted, approximately 2 – 3 minutes. Remove pan from oven and add crepe batter. Bake 50 to 55 minutes. The crepe will be slightly brown on top and creamy. Cut into squares and serve with a fruit compote and whipped cream.

Makes 8 servings.