



# Dessert Crepes

SERVINGS: 8 CREPES

PREPPING TIME: 10 MIN

COOKING TIME: 15 MIN

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## Ingredients

### CREPES

- 4 eggs, lightly beaten
- 1 1/3 cups milk
- 2 tablespoons butter, melted
- 1 cup all-purpose flour
- 2 tablespoons powdered sugar\*
- 1/2 teaspoon salt

### FILLING IDEAS

- Strawberries
- Bananas
- Nutella
- Butter + cinnamon sugar
- Whipped cream
- Lemon curd + blueberries

## Directions

1. In large bowl, whisk together eggs, milk, melted butter, flour sugar and salt until smooth.
2. Heat a medium-sized skillet or crepe pan over medium heat. Grease pan with a small amount of butter or oil applied with a brush or paper towel. Using a serving spoon or small ladle, spoon about 3 tablespoons crepe batter into hot pan, tilting the pan so that bottom surface is evenly coated. Cook over medium heat, 1 to 2 minutes on a side, or until golden brown. Serve immediately with your favorite filling(s)!

\*If you want to make savory crepes, leave the sugar out of this recipe and filled with ham, eggs, cheese; smoked salmon and cream cheese; basil, tomatoes, and fresh mozzarella; turkey and pesto; or any other favorite savory filling.