



Rachel's Delicious Crepes

BY RACHEL SALINAS

KLRN DIRECTOR OF SCHOOL SERVICES

Ingredients:

Crepes:

- 1 cup of 1% milk
- 2/3 cup flour (with a dash of salt)
- 2 eggs, beaten
- 1 tsp, vanilla
- 2 tbsp, sugar

Filling:

- 8 oz., cream cheese
- ½ cup, powdered sugar
- ½ tsp, vanilla
- ¼ cup, heavy whipping cream
- Fresh fruit (*optional*)

Instructions:

1. Whisk milk, beaten eggs, vanilla
2. Add flour and sugar, whisk together until smooth. Set aside
3. For filling, combine cream cheese, vanilla, whipping cream, and powdered sugar. Mix well until nice and fluffy (about a minute and a half)
4. Coat flat, nonstick pan with cooking spray. Place on medium heat.
5. Using ¼ cup measuring cup, very carefully pour mixture into pan until it firms up – about 45 seconds per side. Watch for edges to crisp up and bubbles before flipping. Both sides should be slightly golden brown.
6. Once all crepes are done, spread cream cheese filling evenly and roll up. If you are using fruit, add it at this stage.
7. Enjoy!