

Crepes

Crepe Batter:

1 c. flour, sifted
3 eggs
1/4 tsp. salt
2 Tbsp. butter, melted
1 1/3 c. milk
1 Tbsp. vanilla
1 Tbsp. sugar

Filling:

4 oz. cream cheese, softened
1/2 c. powdered sugar
1 tsp. vanilla
1/2 carton strawberries, sliced
1/2 large banana, peeled and sliced

For the Batter:

1. Combine all of the batter ingredients in a blender. Blend for 30 seconds.
2. STOP THE BLENDER and using a rubber spatula, scrape the batter down the sides of the blender.
3. Blend again for 30 second to 1 minutes until smooth and combined.
4. Heat the crepe pan on the stove over low to medium heat. Test the heat of the pan with a quarter sized amount of batter and adjust the temperature as needed.
5. Spray the crepe pan with cooking spray and pour about 1/2 cup of the batter into the center of the pan. Swirl the batter around the bottom of the pan until it is evenly coated.
6. Cook the crepe for about 1 to 2 minutes, or until the edges of the crepe are cooked. Using a turner, loosen the edges of the crepe and flip it over to cook the other side until cooked through.
7. Fill the crepe with the desired filling.

For the Filling:

8. Combine the softened cream cheese, powdered sugar and vanilla in the bowl of the KitchenAid mixer. Using the wire whisk attachment, blend the ingredients together until smooth.
9. Wash and slice the strawberries. Peel and slice the banana.
10. When the crepes are cooked, spread some of the cream cheese filling and fruit in the center of the crepes and roll up.
11. Eat and enjoy.

Equipment You Will Need On Your Tray

-1 c. liquid measuring cup
-1/2 c. dry measuring cup
-1 spatula
-2 cereal bowls (for eggs and fruit)