



Easy-to-Make Crèpes

Crèpe Batter

- 2 large eggs
- 3/4 cup of whole milk
- 1/2 cup water
- 3 tbsp. melted butter

Batter Method

- In a blender pulse all ingredients (10 sec)
- Keep refrigerated 1 hour before cooking
- Heat non-stick pan
- Add 1-2 oz. batter
- Swirl pan to even batter
- Cook 30 seconds, flip crêpe, cook 10 sec.
- Transfer crêpe to cutting board

Macerated Berries

- 1 pound berries, washed, stems removed
- 2 tbsp. granulated sugar

Berry Method

- Add ingredients to mixing bowl
- Let stand for 30 minutes

Whipped Cream

- 1 cup heavy whipping cream
- 2 tbsp. powdered sugar
- 1 tbsp. vanilla extract

Whipped Cream Method

- Whip by hand, or machine, until desired stiffness

Final Procedure

- Roll berries into crêpes, top with whipped cream.
- Plate and Enjoy!