

Dessert Crêpes

from Magnolia Table, Volume 2 | Makes 10 to 12 servings

PREP: 15 minutes, plus 20 minutes chilling

COOK: 15 minutes

COOL: none

INGREDIENTS

crêpes

1 cup all-purpose flour
2 large eggs
 $\frac{3}{4}$ cup whole milk
2 tablespoons granulated sugar
1 teaspoon pure vanilla extract
 $\frac{1}{2}$ teaspoon kosher salt
3 tablespoons unsalted butter, melted

filling suggestions

Macerated strawberries
Lemon curd
Sliced bananas and ground cinnamon
Whipped cream with fresh berries
Nutella

garnish

$\frac{1}{4}$ cup powdered sugar, sifted, for dusting

Dessert Crêpes

Continued

INSTRUCTIONS

1. To make the crêpes: In a blender, combine the flour, eggs, milk, $\frac{1}{2}$ cup water, the sugar, vanilla, salt, and butter and pulse to combine for about 1 minute. Let the batter sit in the fridge to rest for at least 20 minutes or overnight.
2. Heat a dry nonstick medium skillet over medium heat for about 3 minutes. Pour about $\frac{1}{4}$ cup of the batter into the center of the pan and tilt in a circle to thin it out. Cook for 20 to 30 seconds, carefully flip the crêpe using a spatula, and cook for another 10 seconds. Remove the crêpe and lay it on a plate. Repeat to make more crêpes, working quickly but gently, to avoid tearing. Stack the crêpes on the plate to keep them warm.
3. Fill the crêpes with your filling of choice and roll up carefully. Dust with powdered sugar and serve.

for your 4x6 card - trim along the dotted line