Berries and Cream Crepes

Scan Code To Watch Video!

Recipe by: Laura Vitale

Makes a Dozen

Prep Time: 25 minutes
Cook Time: 20 minutes

Ingredients

For the Crepes:
__2 Cups of All Purpose Flour
__2 Tbsp of Sugar
__4 Eggs
__2 Cups of Whole Milk
__4 Tbsp of Melted Butter
__

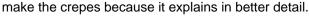**For the Filling:**
__1 cup of Heavy Cream, whipped to stiff peaks
__4 of Cream Cheese, softened at room temperature
__2 tsp of Vanilla Extract
__1/2 cup of Confectioners Sugar
__Zest and Juice of 1/2 of a Lemon
__

For the Topping:
__2 cups of Frozen Mixed Berries
__1/2 cup of Granulated Sugar
__Zest and Juice of ½ of an orange
__2 tsp of Cornstarch mixed with 1 tbsp of water

1) In a blender, add all of the ingredients for the crepe batter, blend until really smooth, pour into a bowl and set aside for about 15 minutes.

2) Using a 9 inch non-stick pan, take a 1/4 cup measuring cup, scoop the batter, add it to the hot skillet and immediately swirl the pan to coat the bottom with the batter, cook for about 30 seconds on each side and then set it aside and continue with the rest of the batter. Watch the video to see how I make the crepes because it explains in better detail.

3) To make the berry sauce, in a saucepan, add the frozen berries, sugar, orange zest and juice and cook on medium heat until the berries thaw, and juices are bubbly, then add the cornstarch slurry and cook for one more minute, set aside to cool.

4) To make the filling, using a hand held electric whisk, cream together the softened cream cheese with the sugar, lemon zest and juice and vanilla, fold in the whipped cream and set that aside as well until youre ready to assemble.

5) To serve, add a spoonful of the filling in each crepe, roll like a cigar, top with some of the berry sauce and a sprig of mint and dig in!

NOTE: The crepe batter will make a lot of crepes and the filling and topping is for only half of the amount of crepe batter so if you are planning to make the full batter worth of crepes, double the filling and topping ingredients!