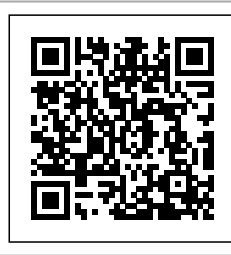


Nutella and Strawberry Filled Crepes



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Recipe by: Laura Vitale

Serves 6

Prep Time: minutes

Cook Time: minutes

Ingredients

- 1 cup of All Purpose Flour
- 1 Tbsp Granulated Sugar
- ¼ tsp Salt
- 2 Eggs
- 2 Tbsp Melted Butter
- 1 cup Whole Milk
- 1 cup Nutella
- 1 cup Sliced Strawberries
- Non Stick Cooking Spray
- Whipped Topping, optional
- Powder Sugar, optional

1) Place the first 6 ingredients into a blender, and blend until smooth and no lumps appear.

2) Preheat a 9 inch non stick skillet on medium heat and spray with the nonstick cooking spray. Using a ¼ cup measuring cup scoop the batter into the pan tilting the pan in a circular motion coating the surface evenly. (the crepes take about 30 seconds a side to cook) Continue the same process with the rest of the batter.



3) Once the crepes are all done, place the nutella in a small microwave safe bowl and microwave for 45 seconds.

4) To assemble each crepe spoon some of the nutella on one half of the crepe and place some of the strawberries on the same side as the nutella. Fold over the crepe to create a half moon shape and drizzle with about 1 tbsp of the nutella. Add a dollop of the whipped topping and sprinkle with some powder sugar. Place a whole strawberry on top of the whipped topping for an over the top beautiful presentation.

Serve immediately!