

Strawberry Cream Crepes

Basic Dessert Crepe:

1 ¼ cups flour

2 Tbsp sugar

Pinch of salt

3 eggs

1 ½ cups milk

2 Tbsp butter, melted

½ tsp lemon, rum or brandy extract (optional)

To prepare crepes: place all ingredients in a mixing bowl and beat on medium speed. Let batter stand for 1 hour or more. Then pour enough batter to cover the bottom of your 8-inch non-stick skillet, cooking slightly, set aside and cool.

French Crème Filling:

1 pt heavy whipping cream

1 (8oz) package cream cheese at room temp

2 cups confectioners sugar

1 tsp vanilla flavoring

Whip cream and set aside. Mix cream cheese, powdered sugar and vanilla flavoring, add in whipping cream, beat on low speed. Recipe with fill 14-16 crepes.