



Crepes with Sweet Cheese

INGREDIENT LIST:

- 6 large eggs
- 3 Tbsp. sugar
- 3/4 cup flour
- 1/2 cup vegetable oil
- 16 oz. cream cheese – softened
- 6 oz. condensed milk
- 1 cup topping: berries, bananas, Nutella, chocolate shavings, powdered sugar, etc.

RECIPE INSTRUCTIONS:

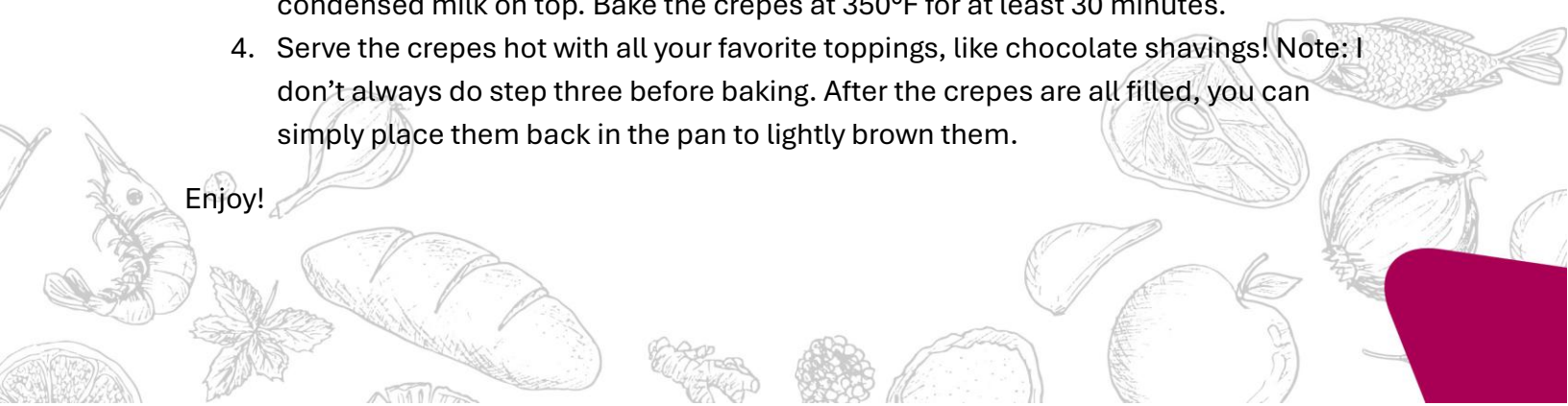
Crepe

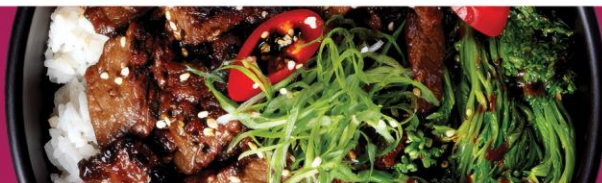
1. Whisk together the eggs, sugar, and flour in a large bowl until smooth.
2. Add the milk while continuing to whisk, followed by the oil.
3. Spray the pan with oil and heat on medium/high heat. Lift the frying pan with one hand and with the other, pour in 1/4 cup of crepe batter. Shift the pan from side to side to cover the bottom with batter. Crepe should be thin but not see-through.
4. Once the edges of the crepe are set, lift it carefully and flip it. Cook for a few more seconds, or until golden brown spots form, then remove it from the skillet and continue cooking the rest of the crepes. Continue cooking the remaining crepes.

Filling & Topping

1. To make the filling, combine cream cheese, cottage cheese, and condensed milk with a mixer.
2. Spread an even layer of the filling onto one side of a crepe, then roll it up or fold twice into a quarter triangle. Repeat with the rest of the crepes.
3. Layer all the filled crepes in a ceramic baking pan. Drizzle 1/4 cup of sweetened condensed milk on top. Bake the crepes at 350°F for at least 30 minutes.
4. Serve the crepes hot with all your favorite toppings, like chocolate shavings! Note: I don't always do step three before baking. After the crepes are all filled, you can simply place them back in the pan to lightly brown them.

Enjoy!





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