

BASIC CREPES



Ingredients:

1	Cup	All Purpose Flour
2	Tablespoons	Powdered Sugar
2	Large	Eggs
3	Tablespoons	Butter, melted
¼	Cup	Heavy Cream

Directions:

1. Sift together flour and powdered sugar. Add remaining ingredients and beat until you have a smooth batter.
2. Heat a lightly greased non-stick skillet over medium heat. Add ¼ cup of batter and tilt the skillet so that the batter covers the bottom evenly. Cook about 30 seconds (until the batter is set enough to flip).
3. Flip and brown the other side – about 20 seconds. Repeat process with remaining batter. Grease the skillet as needed.

BANANA CREPES

¼	Cup	Butter
¼	Cup	Brown Sugar
¼	Teaspoon	Ground Cinnamon
¼	Cup	Heavy Cream
3	Large	Bananas, halved lengthwise

1. Heat butter, sugar and cinnamon in skillet over medium heat until butter melts and sugar dissolves. Stir in cream.
2. Add half the bananas to the skillet and cook for 2 – 3 minutes, spooning the sauce over them as they cook. Remove from skillet and repeat the process with the remaining bananas.
3. Roll a crepe around each banana half and transfer to a serving plate. Spoon the sauce over the top of each crepe. Top with whipped cream if desired.

Note: For dessert crepes add 2 teaspoons of vanilla to basic crepe recipe. For savory crepes, omit the vanilla and add ¼ teaspoon of salt. Crepes can be stored, separated with wax paper and covered, in refrigerator for up to 2 days.