

Crepes

- ¾ cup flour
- 2 tsp. sugar
- ¼ tsp. baking powder
- ¼ tsp. salt
- 1 cup milk
- 1 egg
- ¼ tsp. vanilla
- 1 ½ tsp. vegetable oil
- Fillings: banana, strawberry, peanut butter, nutella
- Toppings: Confectioners sugar

1. Measure all ingredients except fillings and confectioner's sugar and place in blender. Process until smooth.
2. Lightly grease the crepe pan. Heat on medium-high heat.
3. Pour ¼ cup of batter in the pan, swirl the pan around until the batter is evenly distributed. Cook until light brown, flip over.
4. Dump crepe out onto clean cutting board. Spread 1 Tbsp. of jam over crepe roll up like log. Place on serving plate. Cook all of the batter following steps #3 and 4
5. Put about 2 Tbsp. of confectioners sugar in a sifter and sift onto the finished crepes. Serve . Makes 5-6.

Another filling option:

Ingredients

- 8 ounces softened cream cheese
 - 10 drops liquid stevia or 2 Tablespoons real maple syrup
 - ½ teaspoon vanilla extract

Instructions

1. Beat ingredients together until smooth.
2. Place about 2 teaspoons of filling in each crepe.

