

# Coconut Milk Crepes

yield: 6 crepes

## *Ingredients:*

2 cups coconut milk

½ cup heavy whipping cream

2 eggs

pinch of salt

2 teaspoons sugar

1 teaspoon vanilla extract or 1 package vanilla sugar (8g/0.32oz)

2 ¼ cups all-purpose flour

2 tablespoons butter - melted

oil to bake

## *Directions:*

In a bowl - using a whisker or a mixer - mix well all ingredients adding the melted butter at the end. Set aside for about 20-30 minutes.

Heat a lightly oiled frying pan (28cm/11inch diameter) on the medium heat. Pour about ⅔ cup batter onto it and tilt the pan with a circular motion so that the batter coats the surface evenly. Bake for about 2-3 minutes and then flip it and bake the other side until golden. Continue until you are done with all the batter.

Serve the crepes with your favorite jam, cheese filling or whipped cream and/or ice-cream or topped with melted chocolate.

Enjoy!:)