

'Ulu Flour Strawberry Crepes

Ingredients:

Crepes:

- 4 eggs
- 1/3 cup butter (softened)
- 1 cup 'ulu flour
- 1/2 cup granulated sugar
- 1 1/4 cups milk
- 1/4 tsp salt
- 1 tsp vanilla extract

Filling:

- 2 cups diced strawberries
- 1 Tablespoons water
- 2 Tablespoons honey
- 1 Tablespoons lime zest



Crepes:

1. Add all ingredients to the blender and blend till smooth, scrape sides if needed.
2. Heat a large non-stick skillet to medium heat, when the skillet is hot, lightly grease with a little butter/cooking spray.
3. Hold the handle of the skillet and as you pour a few tablespoons of batter in, tilt the skillet around in a circular motion to allow the batter to evenly coat the bottom of the pan, in a thin layer.
4. Cook for 30 seconds-1 minutes or until the edges of the crepe curl slightly and the bottom of the crepe is lightly golden. Flip to the other side and cook for another 30 seconds.
5. (Adjust your heat between medium-medium high until your crepes are cooking in about 30 seconds on each side. Re-grease your pan every few crepes, as needed.)

6. Remove crepe to a plate. Add more crepes to the plate as you cook them, and cover the plate to keep them warm.

Filling:

1. Place the strawberries and water in a saucepan. Heat over medium heat until the berries release their juice. Bring to a boil.
2. Reduce the heat and simmer for 10 minutes until the mixture thickens.
3. Stir in the honey and lime zest. Let cool. Scoop a small amount into each crepe and fold over to close.