



# NUTELLA CREPES

Serves 4 - 6



- 2 tablespoons of butter - melted (set aside one more teaspoon of butter - not melted)
- 2 large eggs
- 1 cup of whole milk
- 1/3 cup of water
- 1 teaspoon of vanilla
- 1 cup of flour (white all-purpose)
- 1/4 teaspoon of salt
- 2 tablespoons of white sugar
- 1 jar of Nutella

With an electric hand mixer, blender, or a whisk, mix together 2 Tablespoons of melted butter, the eggs, the milk and the water.

Sift together the dry ingredients (flour, salt and sugar) and add them to the wet mixture. Blend until smooth.

Transfer the batter to a bowl, cover and refrigerate for 2 hours (or up to 2 days).

If the ingredients have separated, gently stir them together again.

Heat a 9-10 inch non-stick fry pan over medium high heat. Melt 1/2 teaspoon of butter in the pan. Brush the butter over the surface of the pan with a heat resistant brush. (You should hear a sizzle!)

Pour 1/4 cup of batter into the pan with one hand, and with the opposite hand, swirl the pan until the batter coats the bottom of the pan. (For a 6-7 inch pan use 2 1/2 Tablespoons of batter - slightly more than half of 1/4 cup)

Cook the crepe until it is a patchy light brown on the bottom, 30 seconds to one minute.

Loosen the edges of the crepe and flip it to the other side. Cook the second side until it is spotted brown and dry, about another 30 seconds.

Remove the crepe from the pan and continue cooking the remaining batter, adding more butter if necessary.

With the side you cooked first facing down, spread some Nutella over one half of the crepe.

Fold the crepe in half, then in half again or into thirds for the 9-10 inch crepe.

Garnish with powdered sugar and fresh fruit.

## **To store cooked crepes:**

Stack between squares of wax paper, wrapped in plastic wrap, in the refrigerator for up to three days. The crepes can be frozen for up to two months.

## **Yield:**

Makes sixteen to twenty 6 to 7 inch crepes or approximately twelve - 9 to 10 inch crepes