

## RECIPE

# Stuffed Crepes



Ready in **15 minutes**

Makes **9 crepes**

## Ingredients

- 2 eggs, lightly beaten
- 1 ½ cup milk
- 1 cup flour
- 1 Tbsp. vegetable oil
- ¼ tsp. salt
- Jar of favorite Wine Jelly
- 8oz softened cream cheese
- Fresh whipped cream
- Powdered sugar for garnish

## Preparation

1. In a medium bowl whisk together the first 5 ingredients until smooth.
2. Heat a lightly greased 8-10 inch crepe pan or a 8-10 inch flared-side skillet over medium-high heat; remove from heat. Pour a ¼ cup of batter into pan or skillet; lift and tilt skillet to spread batter evenly. Cook about 1-2 minutes, until browned on one side only.
3. Remove crepe from skillet; invert over paper towels. Repeat with remaining batter, greasing skillet occasionally. If crepes are browning too quickly, reduce heat to medium.
4. If needed, keep warm in a 200 degree oven, separated by layers of parchment paper.
5. When ready to serve. Spread desired amount of cream cheese on the un-browned side of the crepe. Top with desired amount of Wine Jelly. Roll crepe up. Top with fresh whipped cream and sprinkle with powdered sugar.

