



Banana Nutella Crepes

Top these sweet crepes with whipped cream and you will have the ultimate indulgence for kids and adults alike.

Yield: approximately 8 to 10 crepes

Ingredients

CREPES

- $\frac{3}{4}$ cup [All-Purpose Flour Artisan Blend](#)
- 2 TBSP sugar
- $\frac{1}{2}$ tsp salt
- $1\frac{1}{4}$ cup milk or milk alternative
- 3 eggs
- 2 tsp vanilla
- 6 TBSP melted butter

FILLING

- 1 to 2 cups Nutella hazelnut spread
- 1 cup whipped cream, beat to soft peaks with 2 tsp sugar
- 4 to 6 large bananas, sliced in $\frac{1}{4}$ " disks or spears

Directions

CREPES

Mix eggs well. Add milk and vanilla, and whisk until well incorporated. In a separate small bowl, whisk together All-Purpose Flour Artisan Blend, sugar and salt. Add flour mixture to egg mixture and whisk until well-incorporated. Add melted butter and mix well again. A blender is ideal for this job. Beat until smooth.

This batter does NOT need to rest (like traditional crepe batter). It is best to cook crepes right away, or batter may thicken slightly. You can store cooked crepes, with wax paper in between, covered in refrigerator, for a few days until ready to use.

Preheat crepe pan or round 10" pan on low to medium-low heat. Generously pre-grease pan before making every crepe. Pour $\frac{1}{4}$ cup of batter into skillet and quickly rotate pan in circular motion to disperse the batter into a thin, even coat. Air holes will appear, do not try to fill them in. When edges start to brown, lift edges of crepe with spatula, then flip. Remove crepe and place flat on parchment or wax paper. Use a paper liner in between crepes when stacking while continuing to cook additional crepes. Keep crepes covered to prevent drying out.

ASSEMBLY

Lay out one crepe, pretty side down. Spread a thin coat of Nutella over the whole the crepe, lay in some bananas leaving some spaces between, dollop the cream in those empty spaces and

fold in half or thirds and serve immediately.

Chef's Note: To serve this to a crowd, make two or three layers, adding a crepe on top, and cut in wedges, like a cake.



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