

Pumpkin Crepes

These crepes are so good that you don't need anything more than simple whipped cream. Or, you can serve them as a savory dish. Made with our Pumpkin Bread Mix.

Ingredients

- o 1 cup Pamela's Pumpkin Bread Mix
- o ¼ tsp salt
- o 4 eggs, large
- 1¼ cups milk
- 1 tsp vanilla (optional -- omit the vanilla if you are serving these crepes as a savory dish)

Directions

In a medium size bowl, whisk together the dry ingredients. In a smaller bowl, whisk eggs add milk and vanilla, and mix completely. Add to dry ingredients and whisk until completely smooth with no lumps.

Heat an 8-inch non-stick pan or crepe pan to medium, brush lightly with melted butter or oil, and add ¼ cup batter and immediately swirl pan to coat the bottom of the pan. Flip carefully when bubbles have appeared over most of the crepe and the edges are cooked. This batter is tender, so turn the crepes carefully, and gently spread out the top after flipping if wrinkles appear.

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