



# Sweet Crepes

These crepes with a hint of sweetness are delicious with fruit filling, or especially for [Cheese Blintzes](#).

**Yield:** Ten 8" crepes

## Ingredients

Using [Pamela's Artisan Flour Blend](#)

- ¾ cup Artisan Flour Blend
- 2 TBSP sugar
- ½ tsp salt
- 1 ¼ cups milk or milk alternative
- 3 eggs
- 2 tsp vanilla
- 6 TBSP melted butter

Using [Pamela's Baking & Pancake Mix](#)

- 1 cup Baking & Pancake mix
- ½ cup milk, milk alternative or water
- ½ cup + 2TBSP water
- 1 large egg (or egg replacer)
- 1 TBSP oil
- 1 TBSP sugar

## Directions

Mix dry ingredients, add liquid ingredients and whisk until well incorporated. If you cannot get all the lumps out, put in blender and blend until smooth, 10 to 30 seconds. Use immediately, or batter may thicken slightly (add 2 to 4 TBSP water if batter is left to sit).

Heat an 8" non-stick or crepe pan to medium heat, brush pan lightly with oil or butter before making each crepe. Pour about ¼ cup of batter into oiled pan and swirl or tip pan to allow batter to cover the whole bottom with a thin layer of batter (air holes may form, do not try to fill). Cook until edges start to brown. You should be able to shake the pan and the crepe will slide around or use the edge of a spatula to help loosen it. Sometimes the first crepe will stick, but after that, they loosen pretty easy, as long as the pan is oiled each time. Flip crepe over, and only lightly cook on the second side; do not brown, You want the crepe to be dry, without any wet spots. When cooked, slide onto parchment, wax paper, or soft dish towels. Repeat this process until all crepes are cooked, putting paper between each, so they do not stick together.

You can store cooked crepes, with wax paper in between, covered in refrigerator until ready to use.

Chef's Note: If the batter won't spread in the pan until it covers the bottom, add one or two TBSP water to the batter to thin. If it still won't cover then try using ⅓ cup batter instead of ¼ cup.

Try our [Cheese Blintz](#) recipe which uses these Sweet Crepes!

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