

Crepes 3 Ways

For the crepes (makes 8-10):

1 ½ Cups Milk

1 Cup Flour

2 Eggs

2 Tablespoon Melted Butter

1 Tablespoon Sugar

Combine all ingredients in a blender and blend until the batter is smooth. If you don't have a blender, whisk the ingredients until well combined and smooth (no lumps).

Cover and set aside for ½ to 1 hour*

To cook: Heat a 8 or 10 inch frying pan adding a small amount of vegetable oil with a brush or paper towel. Pour in ⅓ cup crepe mix. Swirl the pan to evenly spread the batter. Cook until crepe is just browned on bottom. Using a spatula, turn over carefully and cook until crepe is set. Remove crepe to a plate. Continue cooking crepes until all the batter is used, stacking the crepes on the plate. Use immediately or cover tightly and place in refrigerator.

*Crepe batter can be stored covered in the refrigerator overnight. Stir before cooking.

Apple Bourbon Crepes with Cinnamon Whipped Cream

Makes 4-5 jam filled crepes

1 Jar Cedar Spring Farm Apple Bourbon Jam

Mix 2 Tablespoons Sugar and ½ teaspoon Cinnamon in small bowl.

Pour ½ Cup Heavy Whipping Cream in medium chilled bowl. Add cinnamon sugar and beat until stiff peaks form.

Place 1 heaping Tablespoon of Apple Bourbon Jam in center of crepe. Roll up crepe. Place on plate. Top with a bit more jam and a large spoonful of Cinnamon Whipped Cream.

Jam Crepes

Your Favorite Cedar Spring Farm Jam
Powdered Sugar

Place 2 Tablespoons Jam in center of crepe. Fold crepe in fourths and dust with powdered sugar.

Blackberry Jam Whipped Cream Filled Crepes

Makes 4 filled crepes

½ Cup Cedar Spring Farm Blackberry Jam

Cedar Spring Farm Blackberry Syrup

Pour ½ Cup Whipping Cream in a medium chilled bowl. Add 2 Tablespoons Sugar and ½ teaspoon Vanilla Extract and beat until whipped cream is stiff. Gently fold in Blackberry Jam just until it's distributed through, but still streaky.

Place 1 large spoonful of Whipped Cream Mixture in center of crepe. Roll up crepe. Place on plate. Drizzle Blackberry Syrup over crepes and top with more Whipped Cream.

Try this with our Raspberry Jam or Strawberry Rhubarb Jam drizzled with chocolate syrup!