

Apple Crepes

Ingredients

Crepes:

- 3/4 cup Original Complete Mix
- 3 eggs
- 1 cup milk
- 2 tbsp vegetable oil
- 2 tbsp + 1/2 tsp butter

Apple Filling:

- 3 tbsp butter or margarine
- 6 cups tart apples, sliced
- 1/4 cup Original Syrup
- 1/2 tsp cinnamon
- Dash salt
- Powdered sugar

How to make it

1. Place mix, eggs, milk, vegetable oil, and 2 tbsp of butter in a blender. Cover and process on medium until smooth. Let stand 5 minutes, then blend again for 5-10 seconds.
2. Melt a scant 1/2 tsp of butter in small (8-inch) nonstick skillet over medium heat. When butter starts to brown, reduce heat to medium-low and pour in a generous 2 tbsp of batter, tilting pan to coat evenly with batter.
3. Cook 30 seconds or until top looks dry; carefully flip crepe and cook 30 seconds longer. Repeat with remaining batter. Mix batter occasionally if it becomes too thick.
4. Prepare Apple Filling. Melt butter in large skillet over medium heat; add apples and cook, stirring occasionally until tender, about 6 minutes. Add syrup, cinnamon and salt; cook, stirring gently 2-3 minutes or until slightly thickened.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	6

Made with



Original Complete Mix

5. Place a small amount of warm apple filling in center of each cooked crepe. Fold both edges over filling and sprinkle with powdered sugar.