

Red Velvet Crepes

Ingredients

- 1 cup Buttermilk Complete Mix
- 2 eggs
- 1 cup milk
- 2 tbsp melted butter
- 1 tsp cocoa powder
- 1 tbsp red food coloring
- Desired toppings

How to make it

1. Mix all ingredients with a whisk until smooth.
2. Grease a frying pan on medium heat.
3. Pour enough batter to THINLY cover the bottom of the pan, swirling the pan to spread it out evenly. When one side is cooked, use a spatula (or your amazing flipping skills) to flip the crepe to the other side to finish cooking.
4. Serve warm.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	10 min	15 min	4

Made with



Buttermilk Complete Mix