



French Crepes with Vanilla Cream Filling and Fruit Topping

Recipe By DEBORAH ADAMS

SERVES: 6

VANILLA CREAM FILLING:

- 1 ¼ heavy cream, *room temperature*
- 8 oz. block of cream cheese, *room temperature*
- 1 tbsp. sour cream, *room temperature*
- 3 tbsp. sugar
- 2 tsp. vanilla extract

CREPES:

- 1 ¾ cup all-purpose flour
- 3 eggs
- ¼ tsp. salt
- 1 tbsp. vanilla extract
- 1 tsp. sugar
- 2 cups milk
- 2 ¼ tbsp. unsalted butter, *melted*

TOPPINGS:

- 1 (20 oz.) can of cherry pie filling
- 1 (6.5 oz.) dairy whipped topping

DIRECTIONS:

1. Prepare the vanilla cream by mixing the heavy cream on high for 2 minutes. Add the cream cheese, sour cream, sugar and vanilla and beat for 2 more minutes. Put in refrigerator while you make the crepes.
2. Make the crepes with a mixer or in a blender. Add flour, eggs, salt, vanilla extract, melted butter to a bowl or blender. Gradually, add milk gradually and mix until smooth. Heat an 8" crepe pan on stove top at medium heat and lightly butter it. Pour a ¼ cup of batter into the crepe pan and rotate the pan to spread it evenly. Cook on the first side for 2 minutes and flip and cook on the other side for about 30 seconds. Stack on a plate with parchment paper between the slices and repeat. You should have 10-12 crepes. Spread each crepe with the vanilla cream filling evenly. Fold each crepe into quarters and top with the cherry pie filling and add the whipped topping to taste.

Did you make this recipe?

Tag your picture (@inglesmarkets) and you might win a prize!