




Old Fashioned Kitchen



Crepe Shells

- *Light and fluffy*
- *Fill with savory or sweet ingredients*
- *Great for restaurants and buffets*
- *Kosher certified* 

Please visit our website for more information, recipes and serving suggestions
www.olderfashionedkitchen.com

OFK Crepe Shells

Pack Size – 10/20/0.75oz.

1 00 41641-00060 5

Nutrition Facts

20 servings per container

Serving size 1 crêpe (21g)

Amount per serving

Calories 50

% Daily Value*

Total Fat 2.5g **3%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 50mg **2%**

Total Carbohydrate 6g **2%**

Dietary Fiber 0g **0%**

Total Sugars 2g

Includes 2g Added Sugars **3%**

Protein 2g

Vitamin D 0mcg 0% • Calcium 0mg 0%

Iron 0.3mg 2% • Potassium 20mg 0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS

Crepes: Water, Enriched Wheat Flour (Malted Barley Flour, Niacin, Iron, Thiamine, Mononitrate, Riboflavin, Folic Acid), Canola Oil, Dextrose, Dried Egg Whites, Unbleached Soy Lecithin, and Salt.

Allergen Information: Contains Eggs, Wheat, and Soy

DIRECTIONS

Thaw and Serve (Cold)

Cook from Frozen or Partially Thawed

Oven: Place in oven preheated to 150°F for 1 minute.

Skillet: Heat crepe on a preheated skillet on low heat, place frozen crepe in pan for 20 to 30 seconds until warm.

Microwave: Place a frozen or refrigerated crepe on a microwave safe plate. Microwave the crepe on HIGH for 10 to 15 seconds. The crepe should be warm to the touch. If not, continue in 10-second intervals until it is.