

Crepes with Strawberries!

Smith Acres Farms = Strawberries

Chef Jenn Magrey – Market Farm to Table Demo Chef

Crepes – makes about 15 crepes

1 cup all-purpose flour

½ cup milk

½ cup water

2 eggs

Pinch salt

2 teaspoons sugar

Dash vanilla

Strawberries- 1 quart

Sliced fresh strawberries

Pinch of sugar

Dash of lemon juice

Blend the crepe ingredients well with an immersion blender or regular blender.

Heat a small non-stick frying pan over medium high heat.

Add a small piece of butter and swirl in the pan to coat.

Add ¼ cup of batter to pan and swirl to coat the bottom of the pan.

Cook for 20-30 seconds and flip.

Cook second side another 15-20 seconds and remove.

Repeat until all are made.

Place a few berries in the center of a crepe.

Roll like a cigar and serve with powdered sugar... and if desired, whipped cream!

Other fruits when in season are softly cooked diced peaches, blueberries, pears and apples too!