

Chocolate Hazelnut Crepes

Delicate crepes with a rich chocolate hazelnut filling, enhanced with the flavor of Cinnamon Chocolate Hazelnut tea.

PREP TIME: 15 minutes

COOK TIME: 20 minutes

1 C all-purpose flour
2 T sugar
1/4 t salt
1 1/2 C milk
1/2 C brewed Cinnamon Chocolate

Hazelnut tea, cooled
2 lg eggs
2 T melted butter
1/2 t vanilla extract
Butter for cooking

FILLING:

1/2 C chocolate hazelnut spread

1/4 C chopped hazelnuts

MIX THE FLOUR, SUGAR, and salt in a large bowl.

WHISK THE MILK, Cinnamon Chocolate Hazelnut tea, eggs, melted butter, and vanilla extract together.

ADD THE WET INGREDIENTS to the dry ingredients and stir until smooth.

HEAT A NON-STICK SKILLET over medium heat and melt a small amount of butter.

POUR A SMALL AMOUNT of batter into the skillet and swirl to coat the bottom.

COOK UNTIL THE edges start to lift, then flip and cook for another 30 seconds.

REPEAT WITH the remaining batter.

SPREAD THE CHOCOLATE hazelnut spread on each crepe and sprinkle with chopped hazelnuts.

FOLD OR ROLL THE CREPES and serve warm.