

Blueberry Lemon Crepes

Delicate crepes with the bright flavors of blueberries and lemon, enhanced with the subtle taste of Lemon Soleil 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 Lemon Soleil tea, cooled

2 lg eggs
2 T melted butter
1 t lemon zest
1/2 t vanilla extract
Butter for cooking

Filling:

1 C fresh blueberries
1/4 C lemon curd

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

WHISK THE MILK, Lemon Soleil tea, eggs, melted butter, lemon zest, 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 LEMON CURD on each crepe and top with fresh blueberries.

FOLD OR ROLL THE CREPES and serve warm.