

Matcha Peach Green Tea Crepes

Delicate crepes with the vibrant flavor of Matcha Peach Green tea, perfect for a unique breakfast treat.

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 Matcha Peach Green tea,

cooled

2 lg eggs

2 T melted butter

1/2 t vanilla extract

Butter for cooking

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

WHISK THE MILK, Matcha Peach Green 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.

SERVE THE CREPES with your favorite fillings and toppings.