

Earl Grey Bravo Crepes

Delicate and flavorful crepes infused with Earl Grey Bravo tea, perfect for a sophisticated breakfast.

PREP TIME: 15 minutes

1 C All-Purpose Flour
2 lg Eggs
1/2 C Brewed and Chilled Earl Grey Bravo
tea
1/2 C Milk

COOK TIME: 20 minutes

1/4 C Water
2 T Butter (melted)
1/4 t Salt
1 T Sugar

COMBINE flour, eggs, Earl Grey Bravo tea, milk, water, melted butter, salt, and sugar in a blender.

BLEND until smooth.

HEAT a lightly oiled non-stick skillet over medium-high heat.

POUR 1/4 cup of batter into the skillet, tilting to coat the surface evenly.

COOK for 1-2 minutes, until the edges start to lift, and the bottom is lightly browned.

FLIP and cook for another 1-2 minutes.

REPEAT with remaining batter.

SERVE with fresh berries, whipped cream, or your favorite toppings.