THE J.M. SMUCKER Co

Easy Apple and Cheddar Crepes

Prep Time	Cook Time	Serves	Difficulty
20 mins	40 mins	16	N/A

Ingredients

- **Crepes:**
- 1 can (354 mL) Carnation® Regular, 2% or Fat Free Evaporated Milk

  Evaporated Milk

- 4 eggs
- 1 1/2 cups (375 mL) Robin Hood® Original All Purpose Flour

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- 1/2 cup (125 mL) water
- 1/4 cup (50 mL) butter, melted and slightly cooled
- 1/2 tsp (2 mL) butter, melted and slightly cooled
- 1/4 cup (50 mL) granulated sugar
- 1/4 tsp (1 mL) salt
- **Apple and Cheddar Filling:**
- 1/2 cup (125 mL) butter
- 1/2 cup (125 mL) brown sugar
- 1 tsp (5 mL) cinnamon, plus additional for garnish
- 12 apples, peeled and thinly sliced
- 3 cups (750 mL) sharp cheddar cheese, shredded
- Icing sugar, garnish, optional

Directions

Step 2:

Blend evaporated milk, eggs, flour, water, 1/4 cup (50 mL) butter, sugar and salt in blender, food processor or bowl. Mix until you have a smooth thin batter. Let batter stand at room temperature 30 minutes (this prevents tough crepes).

Step 3:

Heat a 10" (25cm) non-stick skillet or crepe pan over medium heat. Brush pan with remaining 1/2 tsp (2 mL) butter. Add about 1/2 cup (125 mL) batter to pan. Swirl batter around pan and pour excess batter back into bowl so crepe will be very thin. Cook until bottom browns, 1 1/2 - 2 minutes, and turn crepe over to cook until other side is pale golden, about 30 seconds to 1 minute. Remove crepe to parchment lined surface and layer crepes with parchment paper between each one to prevent sticking.

Step 5:

Melt butter in large skillet. Add sugar, cinnamon and apples and cook over medium heat until apples just begin to soften. Divide apple mixture evenly between the crepes and top with shredded cheese. Roll. Return to hot pan to melt cheese if desired. Garnish with additional cinnamon and icing sugar if desired.

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