THE J.M. SMUCKER Co

Maple Butter Crepes

Prep Time	Cook Time	Serves	Difficulty
20 mins	N/A	8	N/A

Ingredients

- **Crepes:**
- 3/4 cup (175 mL) Robin Hood® Original All Purpose Flour

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- 3/4 cup (175 mL) Carnation® Regular or 2% Evaporated Milk

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- 2 eggs
- 2 tbsp (30 mL) melted butter
- 2 tbsp (30 mL) maple syrup
- 1 pinch salt
- **Sauce:**
- 1/4 cup (50 mL) butter
- 1/4 cup (50 mL) maple syrup
- 1 tsp (5 mL) vanilla extract

Directions

Step 2:

Combine, in a blender, all ingredients. Blend at high speed, until well combined. Some lumps will remain. Let rest in refrigerator 30 minutes.

Step 3:

Lightly grease a 10" (25 cm) frying pan or crêpe pan. Heat over medium high heat. Drop approximately 1/4 cup (50 ml) of batter into hot pan, tilting pan in a circular motion so that the batter coats the surface evenly. Cook the crêpe for about 2 minutes, until the bottom is light brown. Loosen with a spatula, turn and cook the other side. Remove to a plate, let cool slightly and then fold into triangles.

Step 5:

Melt, in same pan over medium heat, butter, maple syrup and vanilla. Cook, stirring constantly until mixture just begins to bubble. Add folded crêpes and cook in sauce until warm. Serve immediately.

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