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.

Images

