



Crepes with homemade “Nutella”

Homemade “Nutella”

2 cups toasted hazelnuts
1/3 cup sugar
1/4 cup cocoa powder
Pinch of salt
1 1/2 Tbsp vanilla extract
2-4 Tbsp oil

Place toasted hazelnut into a food processor or blender, pulse until a fine meal is formed.

Add sugar, salt, cocoa powder and vanilla, and blend or process until mixed.

Slowly stream in oil and continue to process until mixture becomes smooth and creamy. This may take several minutes.

Crepes Batter

1 cup AP flour
2 Eggs
1/2 cup milk
1/2 cup water
1/4 tsp Salt
1 oz butter (melted)

1. In a bowl, whisk eggs into flour and salt. Slowly add milk and water until mixture is smooth. Stir in melted butter.
2. Heat a non-stick skillet over medium heat. Grease pan using butter or pan spray and pour about 1/4 cup of batter into pan, swirling to spread evenly. Once set, flip cream and finish cooking on other side.
3. Spread crepe with favorite toppings and serve immediately.