



Hazelnut Crepes

Can you say oh la la!!! A staple french breakfast food, this recipe is quick and easy but looks and tastes like a gourmet breakfast! You can use any fruit you would like - strawberries, kiwi are a favorite, but we like to toast hazelnuts in a little butter, brown sugar and nutmeg!

INGREDIENTS

$\frac{3}{4}$ cups hazelnut flour
 $\frac{1}{4}$ cup all-purpose flour
2 tablespoons sugar
2 teaspoons cinnamon
 $\frac{1}{8}$ teaspoon salt
2 large eggs
1 cup milk
3 tablespoons melted unsalted butter, plus

extra for greasing
1 teaspoon vanilla extract

INSTRUCTIONS

Mix together the flours, sugar, cinnamon, and salt together. Set aside.
In a small bowl, mix together the eggs, milk, butter, and vanilla together.
Add the wet ingredients to the dry and mix well.

Heat your pan or crepe maker to medium-high or 400 degrees F. Lightly grease.
Pour a scant $\frac{1}{4}$ cup on the middle of the pan. If you are using a skillet, you can swirl the pan quickly to spread the batter, or if you are using a crepe maker, use your batter spreader to evenly spread the batter around the griddle.

Once you see a few small bubbles on the batter, flip and cook for an additional minute. Use a turner or spatula to remove.

Fill one-quarter of the crepe with your filling of choice. Fold over the crepe in half over the filling, then fold the crepe in half again over the filling part to form a triangle.