



Whipped Cream & Strawberry Filled Crepes

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 large eggs
- 1 cup milk
- 1/2 cup flour
- 2 tbsp melted butter
- 2 tbsp sugar
- 1 tsp vanilla extract
- Non-stick spray

Filling

- 1 cup of chopped strawberry
- 1 cup of whipped cream

Instructions

This is so absolutely delicious and wonderful during the summer. Every single bit is Heavenly. They are also easy and totally satisfying.

Crepes:

1. Mix all ingredients together.
2. Cover and chill for 1 hour.
3. Spray a non-stick pan with non-stick spray. Pour batter in the pan evenly
4. Use a spatula to slightly fold the edges of the batter when slightly cooked.
5. When the bottom cooked, flip the crepe carefully. (let chill before inserting filling)

Filling:

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1. Mix all ingredients.
 2. Place the filling in the middle of the crepe and fold all sides in.
 3. Enjoy your absolutely delicious whipped cream & strawberry filled crepes