



Crepes with Raspberry Plum Filling

NIBBLEDISH CONTRIBUTOR

Ingredients

Crepes:

2 eggs
1/2 cup milk
1/2 cup water
2 tablespoons butter, melted
1 teaspoon vanilla
1 cup all-purpose flour
1/4 teaspoon salt
1 tablespoon sugar

Filling:

1 tablespoon butter
2 plums, chopped (peels removed, if desired)
box of raspberries
1/3 cup white sugar
1 tablespoon brown sugar

Note: You can replace the fruit with pretty much anything that you think would go well together. I also tried oranges and blueberries but it didn't turn out great. Using apples with more brown sugar and a dash of cinnamon would probably be delicious. I think I'm going to try using kiwis next time actually

Instructions

Crepes:

1. Mix all wet ingredients (eggs, milk, water, butter, vanilla)
2. Add all dry ingredients (flour, salt, sugar) and mix well.
3. Heat a lightly oiled (or buttered) frying pan on medium heat.

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4. Pour about 1/4 cup batter onto the pan, rotating pan to spread.
 5. Cook approximately two minutes on each side (or until lightly browned)

Filling:

1. Heat butter in frying pan over medium low heat until completely melted.
2. Add plums, raspberries, and sugars (it's best to put in about half the sugar at first, so you can adjust to taste as you cook).
3. Cook until reduced to a jam-like consistency, adjusting sweetness to taste.

Spoon filling onto the crepes and roll up! Would be amazing with vanilla ice cream