# Crepes with cream cheese sauce

NIBBLEDISH CONTRIBUTOR

## Ingredients

for the crepes

- 60 gr flour
- 20 gr powder sugar
- 120 gr milk
- 1 eggs
- 10gr butter, melted
- fresh fruits

for the sauce

- 1/4 cups cream cheese
- 1/2 cup milk
- sugar

## Instructions

1. Whisk all crepes ingredient except fruits.

2. Heat pan, add a little oil, pour crepes mixture 1 spoon at a time. Swirl it to cover whole pan, let it cook till u see at the edge is roll up. Turn and cook 1 minutes.

3. Remove. set a side.

4. Mean while, in a sauce pan, add milk, sugar and cream cheese. In small heat stir till boiled and thicken.

5. In serving dish , place the crepes, add fruits and cream cheese sauce, roll to cover both side.

6. Sprinkle some powder sugar and garnish with some fruits. Serves.