

Crepes

Author: Amber Gibson



I created these looking for a similar match to the palachintas (Hungarian pancakes or crepes) we make in my family. These work perfectly and can be filled with anything from cookie butter, jelly or jams, fruit, chocolate ships, etc.

Servings: 14 crepes

Protein: 0.1 g per crepe

Calories: 54 per crepe

Ingredients:

- 100 g Cambrooke MixQuick Baking Mix, Gently packed
- 8 g Egg Replacer
- 235 g Rice Milk, Divided 21mg
- 28 g Butter, regular or unsalted, melted
- 1/4 tsp Salt, Table
- 1/2 tsp Vanilla Extract

Directions:

1. In a small bowl mix the one tablespoon of egg replacer with 1/4 cup of the rice milk. Set aside to sit.
2. In a medium bowl add the mixquick and salt. Gently whisk to combine. In a 1-cup measuring cup add 3/4 cup of rice milk, the melted butter, and the vanilla. Stir to combine. If butter solidifies, microwave for 15 seconds and stir. Add the rice milk mixture to the dry ingredients and mix to combine. Add in the egg replacer mixture and mix. Batter should be a little thinner than pancake batter.
3. In a small skillet over medium heat, melt 1 teaspoon of butter. Once heated add 3 tablespoons of the batter to the skillet. Swirl the skillet to spread the batter around in the pan. You want a very thin layer of batter. Cook the crepe until lightly browned, about 3 to 4 minutes. Flip crepe and cook 30 seconds to set the batter on the other side. Remove from pan. Continue this step for the rest of the crepes. Serve immediately with you choice of fillings and toppings.

Notes:

These can be frozen and reheated if necessary.

I have a crepe maker by Cucina Pro that I adore that I use for these crepes. It makes it easy to measure and use. If the crepes are cooking too fast, turn heat down to medium low.