

PUMPKIN CREPES

INGREDIENTS

crepes -

- 2 cups milk
- 2 T butter, plus more for cooking
- 2 eggs
- 1/2 cup pumpkin puree
- 1 t vanilla
- 1 1/2 cups flour
- 1 T sugar
- 1/2 t baking powder
- 1/2 t salt
- 1 t cinnamon
- 1/4 t ginger
- 1/4 t nutmeg
- pinch cloves

filling -

- brown sugar
- goat cheese
- powdered sugar
- Other filling options: maple cream cheese frosting, nutella, sweetened ricotta, greek yogurt and honey

DIRECTIONS:

1. In a small saucepan over medium-low heat warm the milk and butter until the butter's almost melted. Stir melted completely. Transfer to a medium bowl. Whisk in the eggs, pumpkin puree, and vanilla.
2. In a large bowl, whisk together flour, sugar, baking powder, salt and spices.
3. Add the wet ingredients to the dry and whisk until smooth and no lumps remain.
4. Meanwhile heat a crepe pan or nonstick skillet at medium heat. Melt a teaspoon of butter on the pan. Pour batter into the pan 1/3 cup at a time twirling the pan so the crepe batter thins and spreads out covering the pan. Flip when top is almost set. Remove from pan 30 seconds after flipping and place on a cookie sheet in a 200 degree oven. Feel free to melt butter on your pan every few crepes to prevent sticking. I found that doing this just once at the beginning was enough.
5. When all crepes are done, sprinkle brown sugar and goat cheese in each crepe, and roll up and place seam side down on a plate. Sprinkle with powdered sugar and eat 7!