

CHOCOLATE CREPE CAKE MINIS

INGREDIENTS:

chocolate crepes -

- 2 cups milk
- 2 T butter
- 2 eggs
- 1 1/2 cups flour
- 1/4 cups cocoa powder
- 1 T sugar
- 1/2 t baking powder
- 1/2 t salt

filling -

- whipped cream
- berries
- Nutella
- peanut butter
- powdered sugar

DIRECTIONS:

1. Put the milk and butter in a saucepan and heat over medium, until butter is melted. Whisk in the eggs.
2. Meanwhile, whisk together flour, cocoa powder, sugar, baking powder, and salt in a medium bowl. Add the wet ingredients to the dry and whisk vigorously until smooth and no lumps remain.
3. Meanwhile heat a frying pan/nonstick skillet on the stove at medium heat and spray with cooking spray. Using a cookie scoop or a teaspoon pour three-four rounds of batter into the pan. Flip when top is bubbled and almost set. Remove crepes and place on a cooling rack. Continue to cook all the mini crepes.
4. Assemble by layering 5 mini crepes with whipped cream, Nutella, and berries to your heart's content. Skewer and serve!