

# Cherry Cheese Crepes

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So delicious!

### Sweet Crepes

- 1  $\frac{1}{4}$  cup milk
- 3 large eggs
- 2 tbsp oil or melted butter
- 3 tbsp sugar
- $\frac{1}{2}$  tsp kosher salt
- 4 oz all purpose flour scant 1 cup
- 2 tbsp softened butter . More as needed

### Cherry Compote

- 16 oz bag frozen sweet cherries (thawed and chopped)
- 3 Tbsp sugar
- 2 tsp lemon juice
- 1 Tbsp cornstarch or arrowroot powder
- 1 tsp vanilla extract

### Cream Filling

- 2 cups heavy cream (whipped)

- 4 oz cream cheese (softened)
- 2 Tbsp powdered sugar
- 1 tsp vanilla extract

## Crepes

1. Place the milk and eggs in a bowl. Whisk to combine (you should have about 2 cups of liquid).
2. Add the oil or butter and whisk it in.
3. Place the flour, salt and sugar in a large bowl.
4. Add about  $\frac{3}{4}$  – 1 cup of the liquid and mix gently to form a smooth paste. This should not take more than a few seconds. Take care not to over-mix.
5. Add the rest of the liquid and mix to form a smooth, watery batter.
6. Cover the batter and let it rest for at least 20 – 30 minutes. The batter can be kept in the fridge overnight as well (or up to 2 days)
7. \*\*\*WHILE CREPES ARE RESTING, MAKE COMPOTE AND CREAM FILLING\*\*\*
8. Preheat a 10 inch non-stick pan over medium heat.
9. Brush a layer of butter on the heated pan. I used a silicone brush, but you can use a butter soaked paper towel or cloth as well.
10. 2 tbsp softened butter
11. Always mix the batter first, before you make each crepe. This is to make sure the batter is uniformly mixed.
12. Pour  $\frac{1}{4}$  cup of the batter into the hot pan, and swirl to coat the bottom of the pan. Swirl and spread the batter along the edge of the pan first and then fill the middle with the remaining crepe batter. Make sure the batter is as evenly spread as possible.
13. Place the pan back on the heat to let the crepe cook.
14. For extra soft crepes – cook the crepes only until they are just set at the surface (about 30 seconds) and

there's no browning on the edges. You can flip over the crepe gently, and cook for a few seconds on the other side (optional), or remove the crepe from pan and place it on a plate.

15. For classic crepes – cook the crepes until the edges are starting to brown become a little crisp (about 40 seconds). Flip the crepes over and cook for a further 10 – 15 seconds on the other side until the crepes have caramelized spots.
16. Repeat until all the batter is used up (remember to mix the batter each time).
17. Stack the cooked crepes on a plate or wire rack.

## **Cherry Compote**

1. Combine all ingredients, except vanilla in a saucepan over medium high heat.
2. Bring to a boil, then reduce heat and let simmer 10 minutes until it begins to thicken and reduce.
3. Remove from heat, add vanilla

## **Cream Filling**

1. With an electric mixer, beat cream cheese and powdered sugar until smooth.
2. Add in vanilla
3. Fold in whipped cream until well combined

## **Assembly**

1. Lay a crepe down on a plate
2. Spread a few tablespoons of cream filling over crepe
3. Fold crepe in half and then in quarters

4. Spoon compote over crepes.

Breakfast, Brunch  
crepes, French