THE J.M. SMUCKER Co

Maple Butter Crêpes

Prep Time	Cook Time	Serves	Difficulty
20 mins	N/A	8	N/A

Ingredients

- **Crêpes:**
- 3/4 cup (175 mL) **Five Roses®** All Purpose Bleached White Flour

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- 3/4 cup (175 mL) **Carnation®** Regular or 2% Evaporated Milk
- 2 eggs
- 2 tbsp (30 mL) melted butter
- 2 tbsp (30 mL) maple syrup
- 1 pinch salt
- **Sauce:**
- 1/4 cup (50 mL) butter
- 1/4 cup (50 mL) maple syrup
- 1 tsp (5 mL) pure vanilla extract

Directions

Step 1:

Crêpes: Combine all ingredients in a blender. Blend at high speed, until well combined. Some lumps will remain. Let rest in refrigerator 30 minutes.

Step 2:

Heat a lightly greased 10” (25 cm) frying pan or crêpe pan over medium high heat. Drop approximately 1/4 cup (50 mL) of batter into hot pan, tilting pan in a circular motion so that the batter coats the surface evenly. Cook the crêpe for about 2 minutes, until the bottom is light brown. Loosen with a spatula, turn and cook the other side. Remove to a plate, let cool slightly and then fold into triangles.

Step 3:

Sauce: Meanwhile, in same pan over medium heat, melt butter, maple syrup and vanilla. Cook, stirring constantly until mixture just begins to bubble. Add folded crêpes and cook in sauce until warm. Serve immediately.

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