**Crepes**

**Crepe Batter:**

2 cup AP flour

4 eggs

1 cup milk

1 cup water

½ tsp salt

4 Tbsp. butter, melted

**Cream Cheese Filling:**

8 oz. cream cheese

½ cup sugar

1 tsp. vanilla extract

¾ cup minced strawberries or blueberries (optional)

**INSTRUCTIONS**

**Filling:**

1. Fit the Kitchenaid with the paddle attachment.
2. Mix all ingredients together until they are fluffy and well mixed. Make sure to scrape the sides regularly. Set aside for later.

**Crepes:**

1. Add all ingredients to the blender. Blend until smooth.
2. Spray a large nonstick pan, and heat over medium heat.
3. Add about ¼ cup of the batter to the pan. Swirl around to spread the batter evenly around the pan.
4. Cook for about 1-2 minutes and flip to the other side. If the crepe starts to darken before the 2 minutes is up, flip it before it burns.
5. Cook the other side for about 1 minute.
6. Put some of the cream cheese filling into the center of the crepe and fold.
7. Top with sauces, whipped cream, or powdered sugar if you would like.
8. Enjoy.