RUFFLED CREPES ISABEL

CREPES

- 1 1/4 cups All-purpose flour
- 2 Tbsp Granulated sugar
- Dash salt
- 3 ea Eggs
- 1 1/2 cups Milk
- 2 Tbsp Butter, melted
- 1 tsp Lemon extract, optional

FILLING

- 7 ea Eggs
- 1 1/2 cups Milk
- 1/2 tsp Salt
- 1/4 tsp kosher salt
- 1/4 tsp Black pepper, freshly ground
- 1 Tbsp All-purpose flour
- Vegetable oil spray as needed
- 12 ea Crepes
- · 6 ea Butterball Turkey Bacon Slices, cooked and crumbled
- Sharp Cheddar cheese as needed
- Sour cream As needed
- Fresh Dill, parsley or tarragon, as needed

CREPES

- 1. Blend ingredients well. Let rest for about 5 minutes. Make 5 inch crepes using either a well-greased skillet or crepe maker. Extra crepes may be stored, refrigerated.
- 2. To serve, place 2 crepes on each plate and top with a dollop of sour cream and chopped fresh dill, parsley or tarragon.

FILLING

3. Mix together the eggs, milk, salt, pepper and flour.

- 4. Generously grease two 12-cup muffin tins with nonstick vegetable oil spray. Press crepes into tins, lightly ruffling edges but being careful not to tear them.
- 5. Place a small square of cheese into bottom of each crepe and pour egg mixture carefully over it, filling just to below top of rim. Top with crumbled turkey bacon.
- 6. Bake crepes at 375°F until mixture is firm and crκpes are just lightly browned, about 15 to 20 minutes. Let cool slightly and carefully loosen crepe cups from muffin tins with a fork or knife, taking care not to break crepe edges. Remove from tins with a spoon.

ADDITIONAL INFORMATION

Ingredients	• <u>1</u> <u>1/2</u> cups Milk, <u>•</u> <u>1</u> <u>1/4</u> cups All-purpose flour, <u>•</u> <u>1</u> Tbsp All-purpose flour, <u>•</u> <u>1</u> tsp Lemon extract, optional, <u>•</u> <u>1/2</u> tsp Salt, <u>•</u> <u>1/4</u> tsp Black pepper, freshly ground, <u>•</u> <u>12</u> ea Crкpes, <u>•</u> <u>2</u> Tbsp Granulated sugar, <u>•</u> <u>3</u> ea Eggs, <u>•</u> <u>6</u> ea Butterball Turkey Bacon Slices, cooked and crumbled, <u>•</u> <u>7</u> ea Eggs, <u>•</u> <u>Dash salt</u> , <u>•</u> Fresh Dill, parsley or tarragon, as needed, <u>•</u> Sharp Cheddar cheese as needed, <u>•</u> Sour cream As needed, <u>•</u> Vegetable oil spray as needed, <u>1/4</u> tsp Kosher salt, <u>2</u> Tbsp Butter, <u>melted</u> , <u>CREPES</u> , <u>FILLING</u>
Course	Breakfast, Brunch
Cuisine	American
Serving Size	4