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