



## Strawberry Cream Crepes



### Crepes:

- 1 ½ c milk
- 3 eggs
- 2 T melted butter
- 1 t lemon extract
- dash salt
- 1 ¼ c flour
- 2 T sugar

Combine milk, eggs, melted butter, and lemon extract in blender. Blend on low. Add salt, flour, and sugar. Blend until smooth. Pour 1-2 T into hot greased skillet and spread thin, forming a circle. Cook until top appears dry. Turn and cook another 15 seconds. Serve with cream filling and strawberry topping or your choice of toppings.

### Cream Filling:

- 1 c heavy whipping cream
- 1 8-oz. package cream cheese, softened
- 2 c powdered sugar
- 1 t vanilla extract

In mixing bowl, beat cream until stiff peaks form. Set aside. In large mixing bowl, beat cream cheese, powdered sugar and vanilla until smooth. Fold in whipping cream.

### Strawberry topping:

- 1 box strawberry Danish Dessert
- 1 package strawberries

Cook Danish Dessert according to package directions, using 2 ½ cups water. Cover with saran wrap and let cool to room temperature. Meanwhile, hull and wash strawberries. Slice thin. Add to cooled Danish Dessert. Serve with crepes.

### Other toppings:

- sliced bananas and warmed caramel topping
- butter, fresh-squeezed lemon juice, and powdered sugar
- sliced strawberries (combined with 1-2 T sugar) and powdered sugar
- ice cream with ice cream toppings
- vanilla pudding and sliced strawberries
- other fruit such as blueberries, raspberries, peaches, pineapple
- maple or berry syrups