

Turkey & Cheese Whole Wheat Crepes

Yield: 10 Crepes



Ingredients

- 1/2 Cup Liquid Eggs
- 1 Cup 1% Milk
- 1/4 Cup Water
- 2 Tablespoons Unsalted Butter, Melted
- 1 Cup Whole Wheat Flour
- 1/4 Teaspoon Salt
- Sliced Turkey, for filling
- Shredded Cheese, for filling
- Unsalted Butter or Neutral Oil, for cooking crepes

Preparation Instructions

1. Preheat oven to 350°F.
2. In a blender, combine all ingredients except for turkey and cheese. Strain batter through a fine mesh strainer to remove any lumps. Chill for one hour in the refrigerator.
3. Heat a 6" nonstick pan over medium heat. Once hot, add about a tablespoon of butter or oil, wiping excess with a paper towel.
4. Drop about 1/4 cup of chilled crepe batter into the center of the pan, and swirl until it fills the surface.
5. Cook crepe 45-60 seconds until the top looks set, then flip using an offset spatula, and cook for 20-30 seconds more.
6. Once all of your crepes are cooked, fill them with shredded cheese and a slice of turkey. Fold them in quarters and place onto a parchment lined baking sheet.
7. Bake for a few minutes, just until the cheese has melted. Enjoy!

