



## CREAMY STRAWBERRY CREPES

4 large eggs  
1 cup milk  
1 cup water  
2 tbsp. butter, melted  
2 cups all purpose flour  
¼ tsp. salt

**Filling:**

1 package (8 oz.) whipped cream cheese, softened at room temperature  
1 ¼ cups confectioners' sugar  
1 tbsp. lemon juice  
1 tsp. grated lemon zest  
½ tsp. vanilla  
1 cup heavy whipping cream, whipped  
4 cups fresh strawberries, sliced  
2 tbsp. granulated sugar

1. In a large bowl (or blender), whisk eggs, milk, water, and butter. Add the flour and salt to the egg mixture and stir or blend well. Refrigerate, covered, 1 hour.
  2. Heat a lightly buttered 8 inch nonstick skillet over medium heat. Stir batter. Fill a ¼ cup measure halfway with batter; pour into center of pan. Quickly lift and tilt pan to coat bottom evenly. Cook until top appears dry; turn crepe over and cook until bottom is cooked, 15-20 seconds longer. Remove to a plate. Repeat with remaining batter.
  3. For filling: In a small bowl, beat cream cheese, confectioners' sugar, lemon juice and zest, and vanilla until smooth. Fold in whipped cream. Place strawberries in a separate bowl and sprinkle with sugar.
  4. To serve, fill each crepe with ¼ cup sliced strawberries and 1/3 cup of the cream cheese filling, roll up and top with a small dollop of the cream cheese filling and more sliced strawberries.
- Serves 7.

RECIPE COURTESY OF:

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