



THE J.M. SMUCKER Co

Lemon Crepes

Prep Time Cook Time Serves Difficulty

45 mins 40 mins 16 N/A

Ingredients

- **Crepes:**

- 1 can (354 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk

Fat Free Evaporated Skim Milk

- 4 eggs
- 1 1/2 cups (375 mL) **Robin Hood®** All Purpose Flour
- 1/2 cup (125 mL) water
- 1/4 cup (50 mL) butter, melted and slightly cooled
- 1/2 tsp (2 mL) butter, melted and slightly cooled
- 1/4 cup (50 mL) granulated sugar
- 1/4 tsp (1 mL) salt

- **Filling:**

- 1 cup (250 mL) lemon juice
- 1/2 cup (125 mL) granulated sugar

Directions

Step 1:

Blend evaporated milk, eggs, flour, water, 1/4 cup (50 mL) butter, sugar and salt in blender, food processor or bowl. Mix until you have a smooth thin batter. Let batter stand at room temperature 30 minutes (this prevents tough crepes).

Step 2:

Heat a 10" (25 cm) non-stick skillet or crepe pan over medium heat. Brush pan with remaining 1/2 tsp (2 mL) butter. Add about 1/2 cup (125 mL) batter to pan. Swirl batter around pan and pour excess batter back into bowl so crepe will be very thin. Cook until bottom browns 1 1/2 - 2 minutes, and turn crepe over to cook until other side is pale golden, about 30 seconds to 1 minute. If you only have a smaller pan don't worry, you will just get more crepes. Adjust the amount of lemon juice you are using on each crepe, otherwise they will be too tart.

Step 3:

Transfer crepe to a clean work surface, turning over so that side cooked first is facedown. Drizzle 1 tbsp (15 mL) lemon juice over crepe. Sprinkle with 1 1/2 tsp (7 mL) sugar. Fold crepe in half and then into quarters. Sprinkle top with 1/2 tsp (2 mL) sugar. Continue with remaining crepes.

If you want to assemble all the crepes ahead preheat oven to 250°F (120°C). As you assemble each crepe transfer to a heatproof platter and keep warm in the oven.

Crepes can also be filled with jam, fruit or ice cream.

For convenience crepes can be made 1 day ahead and kept chilled, separated between layers of wax paper and wrapped well or kept in an airtight container. You can also freeze them for up to 2 weeks. Reheat in a 350°F (180°C) oven for about 1-2 minutes before using.

Images

