

Blueberry Crepes



Ingredients

1 pkg Blueberry Pancake
1/4 c egg carton egg white
2 T water

Serve warm for a meal or cold for a snack. Can be filled with IP Vanilla Pudding or Rhubarb compote.

Instructions

Use a hand blender to mix pancake pkg with egg whites and water. Blend until smooth.

Preheat a lightly sprayed, non-stick pan. Scoop out 1/4 c of batter onto a pre-heated non-stick pan. Spread out with the back of a spoon. Cook on medium heat for approx. 45 seconds (cooks fast).

Gently flip and cook the other side. Should be a light golden brown.

Repeat with the rest of batter. Fill cooled crepes and drizzle with syrup.



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