

**THIS  
PKN™**

**Gluten Free  
Crepes**



## Ingredients

- 3/4 cup of gluten free flour
- 2 tablespoons of sugar
- 2 eggs (or if you are going vegan, and egg substitute)
- 1 cup of THIS PKN Original
- 1 teaspoon GF vanilla extract
- 2 tablespoons of butter (or butter substitute for vegan take)



## Instructions

1. Mix flour and sugar in a bowl
2. Add eggs, THIS PKN Original, and vanilla to mix. Add melted butter until it is all combined.
3. Heat skillet at medium high. Add butter to grease the pan.
4. Pour 1/4 cup of mix and spread it out so it is thin. When it starts to get crispy, about a minute, flip it over.
5. Remove from the pan, and continue the process.

You should end up with about 10 crepes. Try spreading them with maple syrup, fresh fruit, or just about anything.