

COOKBOOK

CREPE MAKER

GOLDEN DELIGHT CREPES



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INGREDIENTS

- 1 cup all-purpose flour
- 2 tablespoons sugar
- 1/4 teaspoon salt
- 3 large eggs
- 1 1/4 cups milk
- 2 tablespoons melted butter
- Cooking spray or additional butter for greasing the crepe maker

PREPARATION

1. In a bowl, whisk together flour, sugar, and salt.
2. In a separate bowl, beat eggs. Add milk and melted butter, and whisk until well combined.
3. Slowly pour the wet ingredients into the dry ingredients while whisking continuously until you have a smooth batter.
4. Preheat the crepe maker and lightly grease the cooking surface.
5. Pour 1/4 cup of batter onto the crepe maker and spread it in a thin, even layer.
6. Cook for 1-2 minutes until the edges lift and the bottom is golden brown. Flip and cook for an additional 1-2 minutes.
7. Transfer the crepe to a plate and cover to keep warm. Repeat with the remaining batter.
8. Serve the crepes with your favorite toppings.
9. Enjoy your homemade crepes!
10. Feel free to customize the toppings and fillings to your liking.

MELTY CHEESE CREPE QUESADILLAS



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INGREDIENTS

- 4 large flour tortillas
- 2 cups shredded cheese
- 1 cup cooked chicken or beef, shredded
- 1/2 cup diced bell peppers
- 1/2 cup diced onions
- 1/4 cup chopped cilantro (optional)
- 1/2 tsp ground cumin
- 1/2 tsp chili powder
- Salt and pepper to taste
- Cooking spray or butter
- Optional toppings: salsa, sour cream, guacamole

PREPARATION

1. Preheat the crepe maker.
2. In a bowl, mix shredded cheese, cooked chicken or beef, bell peppers, onions, cilantro, cumin, chili powder, salt, and pepper.
3. Place tortilla on a clean surface. Spread the filling mixture on one half.
4. Fold the tortilla in half to create a half-moon shape.
5. Grease the crepe maker with cooking spray or butter.
6. Place the folded quesadilla on the crepe maker
7. Cook for 3-4 minutes until golden brown and cheese has melted.
8. Remove the quesadilla and let it cool slightly.
9. Cut into wedges.
10. Serve with optional toppings.

MINI PIZZAS



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INGREDIENTS

- Prepared pizza dough or pre-made pizza crusts
- Pizza sauce
- Shredded mozzarella cheese
- Toppings of your choice (e.g., pepperoni, mushrooms, bell peppers, onions)
- Cooking oil or butter for greasing

PREPARATION

1. Preheat crepe maker and grease with oil or butter.
2. Place mini pizza dough or crusts on the crepe maker and cook until slightly browned.
3. Remove from crepe maker and top with pizza sauce, cheese, and desired toppings.
4. Return to crepe maker and cook until cheese melts and toppings are cooked.
5. Repeat with remaining dough or crusts and toppings.
6. Serve hot.



The best **MEMORIES** start in the **KITCHEN!**