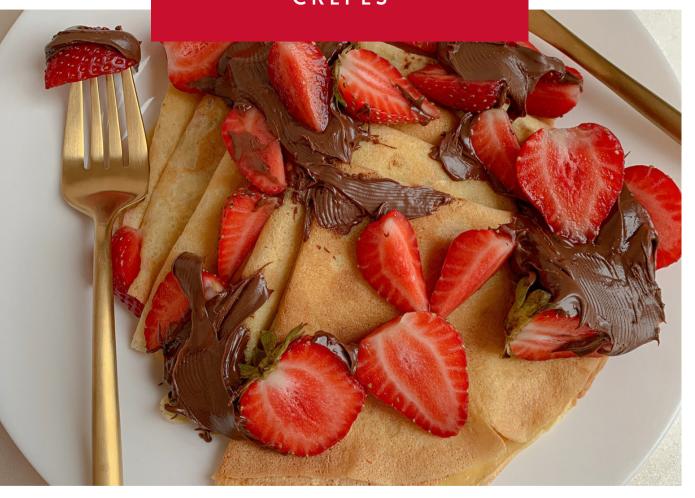


## GOLDEN DELIGHT CREPES





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## **INGREDIENTS**

- 1 cup all-purpose flour
- 2 tablespoons sugar
- 1/4 teaspoon salt
- 3 large eggs
- 11/4 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





## 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.

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