

Cranberry Cream Cheese Crepes with Chocolate Drizzle

Crepes:

4 large eggs
1 1/3 cups milk
2 Tablespoons butter, melted
1 cup pre sifted all-purpose flour
1/2 teaspoon salt, if desired

1. In 2-quart mixing bowl, beat eggs slightly.
2. Add remaining ingredients and beat until smooth.
3. Batter may be covered and refrigerated up to 2 hours or cooked immediately.
4. Heat crepe pan or 7 to 8 inch skillet over medium-high heat (375 degrees F). Sprinkle a few drops of water on the pan. If the drops sizzle and bounce when heated the pan is ready.
5. Grease pan lightly with oil or cooking spray.
6. Pour scant 1/4 cup batter into pan, tilting pan to spread evenly. When crepe is light brown and set, turn to brown other side. Only turn once.
7. Cool layering between plastic wrap to prevent sticking together. Fill with desired filling.
8. Makes about 20 crepes.

Filling:

1 (8-ounce) package low fat cream cheese, softened
1/4 cup confectioners' sugar
1 cup heavy whipping cream
2 Tablespoon confectioners' sugar
1/2 teaspoon pure vanilla extract
A few drops of red food coloring (optional)
1/2 cup dried cranberries

1. Beat the cream cheese and granulated sugar in a 2-quart mixing bowl.
2. In a separate 2-quart mixing bowl beat the whipping cream until it holds soft peaks. Gently fold in the confectioner's sugar and vanilla extract. Add coloring if desired.
3. Gently fold the whipped cream mixture into the cream cheese mixture.
4. Fold in dried cranberries.
5. Chill until ready to fill cooled crepes.

Chocolate Drizzle:

1/2 cup Mini Semi-Sweet Chocolate Chips
2 Tablespoons butter
1 Tablespoon light corn syrup

1. Heat all ingredients over low heat, stirring constantly, until chips are melted. Cool slightly.
2. Set aside. Cool slightly.

Plate 3 Crepes & Garnish:

2 Tablespoon confectioner's sugar
Chocolate Drizzle
1 fresh strawberry
1 grape cluster

1. Create a decorative chocolate pattern on an individual serving/dessert plate with the Chocolate Drizzle using a spoon, pastry bag or plastic squeeze bottle.
2. Place 3 filled crepes on a serving/dessert plate.
3. Lightly dust with confectioners' sugar.
4. Drizzle chocolate over crepes creatively.

Garnish: With a Strawberry Fan or Cuts and Grape Cluster.