



recipe box

BANANA STRAWBERRY CREPES

Tools & Utensils

- Crepes: medium mixing bowl, 6-7 inch skillet, spatula, wax paper, cooking spray
- Filling: medium mixing bowl, electric mixer, small serving bowls, paring knife

Ingredients

- Crepes: 1 cup of Bisquick, $\frac{3}{4}$ cup of milk, 2 eggs
- Filling: 1 $\frac{1}{2}$ cups of whipping cream, $\frac{1}{4}$ cup of sugar; 2-3 bananas, 1 pint of strawberries, $\frac{1}{4}$ cup of chopped walnuts (optional)

Directions: Crepes

1. Combine all ingredients in mixing bowl and blend until mix is smooth.
 2. Coat skillet with cooking spray and place over medium heat.
 3. For each crepe, pour 2 Tbsp of batter into skillet and rotate until pan a thin layer of batter covers bottom. Cook until golden brown, turn crepe and repeat.
 4. Stack crepes with a sheet of wax paper in-between layers. Keep covered to keep moist.
-



recipe box

BANANA STRAWBERRY CREPES

Directions: Filling

1. Slice bananas and strawberries in $\frac{1}{4}$ - $\frac{1}{2}$ inch pieces and place in serving bowls.
 2. Add whipping cream and sugar to medium mixing bowl.
 3. Beat on high speed with electric mixer until stiff.
 4. Layer 3 Tbsp of filling down the center of each crepe and add banana slices.
 5. Fold crepes into half moon shape.
 6. Top with 1 Tbsp of whip cream mix, strawberries, walnuts and enjoy!
-