THE DAAANG LIST · RECIPE CARD

Strawberry Cream Cheese Crepes

Thin, tender crepes, a sweet vanilla cream cheese filling, and a pile of fresh strawberries. Our go-to big breakfast.

Serves 6 (this is a 2x batch). Rest the batter at least 30 minutes, or overnight.

CREPE BATTER

- 2 cups unbleached all-purpose flour
- 4 Tbsp sugar
- Pinch of salt
- 4 large eggs
- 2 Tbsp oil
- 2 tsp vanilla
- 1/2 cup water
- 1 cup plus 6 Tbsp milk

CREAM CHEESE FILLING

- 1 lb cream cheese
- 1 large egg
- 2 tsp vanilla
- 1/2 tsp salt
- 4 Tbsp sugar
- Orange zest, to sprinkle inside each crepe

STRAWBERRY TOPPING

- 4 lb strawberries, washed and de-stemmed
- 4 Tbsp sugar

DIRECTIONS

1. **Batter:** Blend the eggs, oil, milk, vanilla, and water in a blender. Mix the flour, sugar, and salt in a small bowl. With the blender running, gradually add the dry ingredients and process until smooth. Rest 30 minutes or overnight. It should have the consistency of heavy cream; if it's too thick, add a little more liquid.
2. **Topping:** Slice the strawberries in a food processor using light pressure. Toss with the sugar and refrigerate 30 to 60 minutes.
3. **Filling:** Beat the cream cheese with an electric mixer until smooth and fluffy. Add the sugar a little at a time while mixing, then add the egg, salt, and vanilla and mix well.
4. **Cook:** Heat the pan on 6, then turn it down to 5 after a few crepes. Pour in a thin layer of batter, swirl to coat, and flip once the edges set.
5. **Assemble:** Spread filling inside each crepe, sprinkle with orange zest, roll or fold, and spoon the strawberries over the top.

NOTES

- A 4x batch feeds 5 adults and 4 kids perfectly, with no batter left.
- Half of everything works for 2 people, except the strawberries. Keep those at full amount.
- This batch makes about 2 servings of topping, 1 of filling, and 2 to 3 of crepes.