



Black Forest Crepes

Crepe Recipe:

3 cups milk
6 egg yolks
¼ cup vanilla extract
3 cups all-purpose flour
¼ cup sugar
1 tsp salt
½ cups and 2 Tbls melted butter
Whisk all ingredients together.

Filling:

8oz cream cheese
1Tlbs vanilla
½ cup sugar
Emulsify in blender or food processor



Cherry Sauce:

1 can (14oz) tart cherries
1 can (14oz) sweet cherries
Simmer with ¼ cup sugar
Thicken with corn starch/water mixture

Prepare crepes in a skillet or on a griddle making sure not to make too thick. Fill crepes with cream cheese filling and top with cherry sauce, drizzle with chocolate syrup and finish with whip cream

Serve with a Blood Orange Mimosa!!! Sweets for your Sweet!!

Blood Orange Mimosa:

3 parts Asti or Champagne to 1 part Blood Orange Juice.