

# Lemon Crepes with Blueberry Greek Yogurt Filling



Prep Time: 5 minutes    Cook Time: 15 minutes    Yield: 4 servings (2 crepes)

## CREPE INGREDIENTS

- 2 large eggs
- 1 cup flour
- 1 1/4 cups milk
- 1 tbsp lemon juice
- 1 1/2 tbsp butter

## GREEK YOGURT FILLING INGREDIENTS

- 1 cup Greek yogurt
- 1/2 cup blueberries
- 1 teaspoon vanilla extract
- 1 teaspoon lemon zest
- 2 tablespoons maple syrup

## DIRECTIONS

- **COMBINE** eggs, flour, lemon juice, and milk in mixing bowl.
- **HEAT** flat skillet on medium high, **MELT** 1/2 tbsp of butter
- **LADLE** crepe batter and swirl around pan to spread batter thin, near the edge of the of the pan.
- **COOK** for about 1 1/2 minutes (until batter is no longer shiny) and then **FLIP, COOK** other side for about 45 seconds
- **TRANSFER** to plate, and **REPEAT** above steps until all batter is used, **ADDING** butter as needed
- Once crepes are done, **COMBINE** Greek yogurt, blueberries, vanilla extract, lemon zest and maple syrup together in a small bowl and **STIR**.
- **PLACE** heaping spoonful of filling in crepe and **ROLL** crepe, until all crepes are filled.
- **SERVE** and **ENJOY!**