

RECIPE

# Sponge cake crepes with apples

Easy

30 min



## INGREDIENTS

1 and 1/4 cups of flour

4 eggs

1 cup of milk

1/2 cup of water

A pinch of salt

4 apples

Nutella® (15 g per 1 serving )



**To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!**

## PREPARATION

- 1 | Separate the egg yolks from the egg whites, combine with milk and water, then pour in the flour and mix vigorously. Separately, whisk the egg whites with a pinch of salt until stiff. Add in portions the egg whites to the egg yolks mixed with milk and stir gently.
- 2 | Fry the crepes until golden on both sides.
- 3 | Rinse unpeeled apples and cut into slices, avoiding the core with seeds. Put the apple slices on the pan with hot butter and roast them for 5 to 7 minutes over medium heat. When the apples start to turn golden, take them out and put them into the crepes.
- 4 | Fold the crepe filled with apples on both sides and decorate the top with Nutella® using a confectionery sleeve.

## Don't forget to share!

Post a pic of your creation with the hashtags #worldnutelladay and #nutellarecipe And enjoy this yummy Nutella recipe with your loved ones.