

Raspberry Crepe Bites with NUTELLA® hazelnut spread



INGREDIENTS



DIFF



PORT



INGR



MIN

- ✔ 3/4 cup milk
- ✔ 1/2 cup all-purpose flour
- ✔ 1 egg
- ✔ 2 tbsp unsalted butter, melted, divided
- ✔ Pinch salt
- ✔ 1/4 cup Nutella® hazelnut spread
- ✔ 24 fresh raspberries (about 3/4 cup)

STEP 1

In blender, combine milk, flour, egg, 1 tbsp butter and salt. Blend until smooth. Strain to remove lumps. Let stand at least 20 minutes or put in refrigerator up to 12 hours to use later.

STEP 2

Heat 10-inch non-stick skillet over medium heat. Brush with some of remaining butter. Pour 1/4 cup batter into pan to make 7 1/2-inch thin crepe.

Swirl to coat bottom of pan. Cook for 1 minute, or until crepe begins to curl at edges. Flip and cook for 1 minute more.

Remove crepe to plate. Repeat with remaining batter, adding additional butter to pan as needed.

Layer crepes between sheets of waxed paper to prevent sticking.

STEP 3

Spread approximately 1 tbsp Nutella® hazelnut spread on each crepe.

Place 6 raspberries across center of each crepe.

STEP 4

Roll up crepe, enclosing raspberries. Cut each crepe into 6 pieces.