

Mix It Up! with Gina

Gina's Recipe of the Week

Strawberry Crepes Dessert

Fresh strawberries are in season and available in your Foodtown Produce Department. With my strawberries, I'm making delicious Strawberry Crepes. You can make these in advance and freeze them to have as a treat later. Top your crepes with a spoonful of whipped cream and a sprinkle of confectioner sugar and enjoy! -Gina



Prep Time: 20 mins | Ready in: 1 hour | Servings: Makes 8-10 Crepes

Mix It Up...

To make crepe batter, whisk together 1 cup of flour and ¼ teaspoon of salt in a large bowl. In a separate bowl, blend ½ cup of milk, ½ cup of water, 2 eggs and 2 tablespoons of melted butter. Add to the flour and salt and stir until smooth. Let batter rest until ready to use.

To make the crepes, spray a small skillet pan with cooking spray and put over medium high heat. Pour about ¼ cup of the batter into the pan, swirling and tilting to coat the bottom of the pan. Cook until edges are light brown in color, about 2 minutes. Flip the crepe and cook the other side for about 1 more minute, or until done. Stack crepes aside when ready to assemble.

To make the strawberry sauce, add strawberries and ¾ cup of sugar to a medium saucepan. Bring to simmer over medium heat, until sugar has dissolved and the strawberries have softened. If necessary, adjust sugar amounts to sweeten to your taste. Set aside.

To make the ricotta cheese filling, combine ricotta cheese and confectioners sugar and mix until thoroughly blended. Adjust sweetness to taste.

To assemble the crepe, spoon 2 tablespoons of filling on the lower end of the crepe. Fold the bottom of the crepe over the filling. Fold the remaining sides over to make a little package. Repeat with the remaining crepes.

Top the crepe with a ladle of strawberry sauce and a scoop of whipped cream and sprinkle some confectioners sugar.

Ingredients

- 1 Lb. Pkg Fresh Strawberries, hulled and sliced
- ¾ Cup Sugar
- 16 Oz. Container Part Skim Ricotta Cheese
- Confectioners Sugar, to taste
- 1 Cup Flour
- 2 Eggs
- ½ Cup Milk
- ½ Cup Water
- ¼ Teaspoon Salt
- 2 Tablespoons Butter, melted

Stop by Foodtown to pick up all of your ingredients to make this delicious dessert!

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