



Noi's Gluten Free Crepes

INGREDIENTS

- 1.5 cups gluten-free **pancake mix** (*Bob's Red Mill Pancake Mix or Simply Organic Pancake & Waffle Mix*)
- 1 Tablespoon **sugar**
- 2.5 cups **milk**
- 2 **eggs**
- 1/2 teaspoon **vanilla**
- 1/8 teaspoon **nutmeg**
- 1/4 teaspoon **cinnamon**
- 2 Tablespoons melted **butter**
- Favorite Crepe **Fillings** (*see list below for suggestions*)

DIRECTIONS

- Measure pancake mix and sugar into bowl.
- Stir in remaining ingredients.
- Beat until smooth.
- Preheat skillet on Medium.
- For each crepe lightly butter skillet
- Pour 1/4 cup of batter onto skillet. For thinner crepes, "pull" batter across pan with edge of spatula to make a thin, even crepe (*this takes practice, don't worry if you can't get it at first!*)
- Cook until bubbles appear in batter and batter loses its shine as it becomes firmer
- Carefully flip and briefly cook other side until done.
- While warm, spread favorite filling thinly across middle of crepe.
- Roll crepe and sprinkle with powdered sugar.
***Remember: If you're newly gluten free, get rid of your old sifter!! It's full o' gluten!!*
- Enjoy!!

Favorite Crepe Fillings

Fresh Fruit: Apples, Pears, Bananas, Blueberries, Strawberries.. anything you want!

Jams & Jellies: Strawberry, Blueberry ("Bonne Maman Wild Blueberry Preserves are the best!!!), Raspberry, Apple Butter, Pumpkin Butter (this was my favorite 'cause it's during the holidays)

Nut Butters: Peanut Butter, Cashew Butter, Almond Butter...

Pie Fillings: Cherry, Blueberry, Apple.. any kind you want. (*But check GlutenFreeGluten.com for which brands are currently gluten-free!*)

Chocolate Spreads Nutella is gluten free! Yeay! (Dairy free and peanut free too: it's a hazelnut spread) Chocolate Dessert Crepes dusted with powdered sugar. Yum! This was by far my little man's fave (of course: it's dessert for breakfast!!)

We also use Natural Nectar Dark Choco Dream Spread – it's fair trade & gluten free (we get it at Whole Foods)

Chocolate Chips (make sure the brand you use is gluten-free!)

Applesauce (can get messy 'cause it's so wet, but my 6 year old loved the mush!)