

# **RICOTTO STUFFED CRÊPES**

## **with Lemon Zest**

(adapted from *Tyler's Ultimate*)

### Crepe Ingredients.

1 1/3 cup all-purpose flour  
1/4 tsp. salt  
1 3/4 cup milk  
2 eggs  
10 tbsp. melted butter (plus more for the pan)  
1 tsp vanilla extract

### Filling Ingredients.

15 oz. ricotta  
zest of 1 lemon (plus more for serving)  
2 tsp. lemon juice  
1 tsp vanilla extract  
3/4 cup powdered sugar (plus more for serving)  
1 egg

pure maple syrup, heated (for serving)

### Directions.

Combine the flour, salt, milk eggs and vanilla in a blender and blend until smooth. Add in the melted butter and blend again to combine. Pour through a mesh strainer to remove lumps. Refrigerate for one hour.

Meanwhile, combine the filling ingredients and set aside.

After the crepe batter has rested heat a skillet over medium heat. Brush a bit of melted butter into the heated pan. Pour about 1/4 cup of the batter into the pan and swirl the pan immediately to spread the batter into a thin layer. Cook for about 30 seconds, gently flip it and cook for 30 seconds before removing it from the pan. Repeat with the remaining batter. Keep the finished crepes covered with a thin towel.

Preheat the oven to 375° F. Place a large cookie sheet in the oven to preheat.

Working with one crepe at a time, spoon 1/3 cup of the filling into the center of the crepe. Fold the top and bottom of the crepe to cover the filling, followed by the right and left side. Repeat with the rest of the crepes and filling.

Once the crepes are stuffed, carefully remove the hot cookie sheet from the oven, brush with butter and gently place the crepes on the hot cookie sheet, folded side down, leaving a little space between them. Pop into the oven for 15-20 minutes, until they are heated through.

Remove from the oven and serve immediately with a little sprinkle of lemon zest, powdered sugar and plenty of warm maple syrup!

**RECIPE BY KACIE MCMACKIN**  
**[www.withlovekacie.com](http://www.withlovekacie.com)**

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