



Blueberry or Peach Crepes

This recipe was developed by Eric and I as our Christmas morning breakfast. The crepe recipe comes from *Fanny Farmer's* cookbook and the cheese filling is adapted from Dana Moos' *The Art of Breakfast*. This dish is popular every time we serve it, we've recently tried peaches for filling and I find that I might actually like it better with peaches.

Ingredients

Batter

2 eggs
1 cup milk
½ tsp salt
1 cup flour
2 Tbls butter (melted)

Cheese filling

4 ounces softened cream cheese
½ pint cottage cheese
½ cup granulated sugar
1 tsp vanilla

Fruit

1 cup thawed/drained blueberries (If using peaches instead, sprinkle lightly with cinnamon)



Directions

Make the batter. Beat all the wet ingredients together then add in the flour and salt and mix. The batter generally has lumps in it to start with (sifting your flour helps reduce the lumps). Let the batter sit for at least 15 minutes, during this time the lump usually disappear.

Place all the filling ingredients into a blender and blend until smooth. You can also just mix them by hand, it'll just be a little clumpier because of the cottage cheese.

On a flat griddle put one mixing spoon full of batter down and gently spread it out into a thin circle using the back side of the spoon. This takes a little practice the first time you try to do it as you don't want any thick spots but you also don't want any holes in the crepe. Once the crepe looks like it's almost cooked flip it over.

While still on the griddle add about 2 tablespoons of the cheese filling and 1 tablespoon of blueberries (use a slotted spoon to drain the juice) in the middle of the crepe. Folding is done differently by everyone. I fold it in thirds like an envelope, Kathy rolls it and Ann folds it in half and then half again to its shaped like a quarter circle. Serve immediately or store in warm oven as you cook more of them.