



MONTE CRISTO CREPES

Our easy, go-to busy night dinner that started with a Disneyland treat, plus simple French crepes for savory and sweet fillings

PREP TIME	COOK TIME	TOTAL TIME	YIELD
Not provided	Not provided	Not provided	Varies

FRENCH CREPES

INGREDIENTS

- 1 cup cold water
- 1 cup cold milk
- 4 eggs
- 1/2 teaspoon salt
- 2 cups all-purpose flour
- 1/4 cup vegetable oil

DIRECTIONS

1. Add the water, milk, eggs, and salt to a blender.
2. Add the flour and blend until combined. Pour in the vegetable oil.
3. Cover and blend on high speed for 1 minute.
4. You may refrigerate the batter for at least 2 hours before cooking. I usually skip this step, but it is helpful when making the batter ahead of time.
5. The batter should have the consistency of thin cream. If it seems too thick, blend in a spoonful of water.
6. Heat a frying pan over medium to medium-high heat. Pour in a small amount of batter and quickly tilt the pan to create a thin, even layer.
7. Cook until the surface is no longer wet. Flip the crepe and cook the other side for just a few seconds.
8. Serve warm, or stack and cover the crepes until you are ready to use them.

EASY MONTE CRISTO CREPES

INGREDIENTS

- Prepared crepes
- Thinly sliced ham
- Thinly sliced turkey, optional
- Thinly sliced Swiss cheese
- Seedless blackberry jam

DIRECTIONS

1. Place a couple of slices of meat in the center of each crepe. I usually use only ham, but you can add turkey too.
2. Cut a slice of Swiss cheese in half and place it on top of the meat.
3. Roll up the crepe and place it on a microwave-safe plate.
4. Microwave for about 1 minute, or until the cheese is melted and the filling is warm.
5. Top with jam and enjoy!

SWEET CREPE FILLINGS

Nutella, cookie butter, fresh berries, bananas, chopped nuts, coconut, apple pie filling, caramel sauce, chocolate sauce, and whipped cream. Mix and match your favorites!