



Vanilla Orange Cream Crepes

Ingredients

- 1 egg
- 1 oz. milk
- 2 oz. water
- 150-200 ml water (*yes, two separate measurements are needed*)
- 2 teaspoons grape seed oil
- 2 packets Vanilla Drink mix
- 2 tablespoons Walden Farms Orange Marmalade
- 1 ½ teaspoon orange zest

Directions for Crepe:

1. Beat 1 egg, 1 oz. milk, 2 ounces water, 2 teaspoons grape seed oil and 1 packet of Vanilla Drink mix, and whisk until smooth. Set aside for a few minutes.
2. Preheat a small nonstick skillet over medium heat, pouring ¼ of the batter at a time, swirl to cover bottom of pan.
3. Cook and flip both sides.
4. Transfer to platter or cutting board to cool and fill.

Directions for Filling:

1. Over low heat in a small saucepan, combine 1 packet of vanilla drink mix, 150-200 ml water, and 2 tablespoons WF Orange Marmalade.
2. Whisk and cook over low heat until mixture becomes thick. About 30 minutes.
*Watch so you do not burn or stick cream to the pan.
3. Remove from heat and add 1 teaspoon orange zest.
4. While mixture cools, whisk occasionally to keep creamy texture.

- You may fill crepes warm or cool. Same with the filling, warm or cool.
- Once rolled, garnish with a little orange cream and orange zest.

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