

## French Crepes

### Ingredients

1 cup all-purpose flour  
1/4 cup confectioners' sugar  
1 cup milk  
2 eggs  
3 tablespoons butter or margarine, melted  
1 teaspoon vanilla extract  
1/4 teaspoon salt

Sift flour and confectioners' sugar into a mixing bowl. Add milk, eggs, butter, vanilla and salt; beat until smooth.

Heat a lightly greased 6" skillet; add about 3 Tablespoons batter, spreading to almost cover bottom of skillet. Cook until lightly browned; turn and brown the other side.

Grease skillet as needed. Lay each one on a cloth to cool. These can be frozen with wax paper between each crepe.

### Filling

#### Ingredients

2 packages (8 ounces each) cream cheese softened  
1/2 cup confectioners' sugar

Beat cream cheese and confectioners' sugar in mixing bowl. Spread 3 to 4 tablespoons of filling down the center of crepe and fold in both sides. Place folded side down. Top with pureed fruit, such as raspberries, strawberries, or blueberry pie filling and whipped cream.