



# CAPTIVATING CRÊPES

*with Vava Vanilla*



Servings: 4 People ⌚ 15 Minutes

## HOT HOT HOT

**Inside Tips:** Use cooking spray in between each crepe cooked in the frying pan. You will be making one crêpe in the frying pan at a time.

## WHAT YOU NEED

### Ingredients

- 1 ¼ Cup Vava Vanilla Dilettoso Mix
- 1 ½ Cup Milk of Choice (we use unsweetened vanilla almond milk)
- 1 Egg
- Cooking spray of choice (we used avocado oil)
- Nutella or Sugar-free chocolate spread
- Raspberries
- Powdered sugar

## HOW TO DO IT

1. **MIX** Vava Vanilla Dilettoso mix, almond milk, and egg in a medium sized bowl until smooth.
2. **HEAT** up a small frying pan over medium heat.
3. **SPRAY** the cooking spray of choice onto the pan.
4. **POUR** a ¼ Cup of batter onto the pan and swirl the frying pan until the batter covers the bottom of the pan.
5. **FLIP** the crepe once edges start to curl up and let the other side cook for about one more minute.
6. **REPEAT** the above steps until there is no batter left.
7. **FILL UP** your crêpes with chocolate spread, top with a dust of powdered sugar, and fresh berries.
8. **NOW** enjoy!

*Buon Appetito!*