



CREAMY CHOCOLATE CRÊPES

with Choc-o-lotta



Servings: 4 People ⌚ 10 minutes

HOT HOT HOT

Inside Tips: Set your heat to medium and let the pan warm up. You might need to adjust the heat to medium-low as the cooking continues.

If the heat is too high, the batter won't spread to the edges of the pan before setting, and can result in holes or uneven thickness.

WHAT YOU NEED

Ingredients

- 1 ¼ Cup Choc-o-lotta Dilettoso Mix
- 1 ½ Cup Milk of Choice (we use unsweetened vanilla almond milk)
- 1 Egg
- 1 Tablespoon of Ghee or Oil of Choice (MTC Oil, Avocado Oil, or Melted Grass-Fed Butter)
- Cooking spray of choice (we use avocado oil)
- Chocolate spread of Choice or Nut butter Drizzle

HOW TO DO IT

1. **MIX** your Choc-o-lotta Dilettoso with almond milk, an egg, and oil of choice, 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 crêpe 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!