



CHOCOBUTTER CREPES

Treat your guests first thing in the morning with this tasty and airy breakfast. Rich peanut butter sauce and chocolate syrup rolled in a delicate crepe.

Servings: 12 servings (1 crepe per serving)

Prep Time: 15 minutes

Cook Time: 3 minutes

Ingredients

1 ½ cups all-purpose flour

1/2 cup liquid eggs

¾ cup milk

1 ½ teaspoon salt

3 tablespoons melted unsalted butter

12 ounces Jif® Natural Peanut Butter Sauce

Drizzle of Smucker's® Chocolate Syrup

Directions

1. Mix the flour, eggs, milk, salt, and butter in a bowl.
2. In a warm, non-stick sauté pan, place 1/4 cup of batter in the middle and swirl pan.
3. After 2 minutes, flip crepe and cook for one more minute; remove and hold for service.
4. Fill each crepe with 1 ounce of peanut butter sauce, and roll.
5. Drizzle with chocolate syrup and serve.