

Crepes with Blueberry Sauce & Sweet Ricotta

Yield: 20-24 crepes

Ingredients

1 cup sugar
1 ½ cups water
1 lb blueberries
1 tablespoon lemon juice
¼ teaspoon salt

2 cups packed all-purpose flour (see Kayla's notes)
4 tablespoons sugar
¼ teaspoon salt
4 eggs
2 tablespoons vegetable oil
2 teaspoons vanilla
3 cups milk

1 (15 oz) container whole milk ricotta cheese
½ cup powdered sugar
1 ½ teaspoons pure vanilla extract

Directions

Sweet Ricotta:

In a bowl, combine the ricotta cheese, powdered sugar, and vanilla extract. Mix until fully incorporated. Refrigerate until ready to serve.

Blueberry sauce:

Combine the sugar and water in a saucepan over high heat. Once the sugar has dissolved, add the blueberries, lemon juice, and salt. Bring to a boil and cook for two minutes. Reduce the heat to a simmer and continue to cook until the liquid has



thickened and most of the blueberries have dissolved, about 30 minutes. Remove the sauce from the heat and strain it using a colander.

Crepes:

While the sauce is cooking, combine the flour, sugar, and salt in a bowl. In a separate bowl, whisk the eggs with the oil and vanilla. Add the milk and mix until incorporated. Add half of the dry ingredients to the wet mixture. Whisk until all of the clumps have dissolved. Add the rest of the liquid and whisk until incorporated. Let the batter sit for 10 minutes. Prepare a bowl of vegetable oil. Take a napkin and fold it into a small square, creating a brush for the oil. Heat a 9-inch crepe pan over medium heat. Brush the pan with oil, just enough to coat the bottom (you don't want excess oil). Pour 1/3 cup of batter into the pan and swirl it around to make an even layer. Cook until the edges of the crepe are browned. Use a fork to lift one of the edges, and then turn the crepe out onto a platter. Keep warm until serving. Repeat this process until all of the crepes are made.

To serve:

Roll the crepes up or fold them into triangles. Spoon the blueberry sauce over the top and add a dollop of sweet ricotta. Garnish with powdered sugar.

Kayla's Notes:

When measuring out the flour, you want to pack the flour into the measuring cup before leveling it off. This is not the standard flour measuring technique, but it will give you the correct proportion of flour to liquid for this recipe.

The amount of finished crepes will depend on the size of your crepe pan. Adjust the amount of batter poured into the pan based on its size.