



Crepes with Peaches

For the crepes:

3-cups flour
½ tsp. Salt
1 T. sugar
Pinch Baking powder
3 T. butter
3-cup milk
2 eggs

Place flour and salt in food processor and pulse to mix. Melt butter in milk in small saucepan over low heat. Add milk mixture to flour, running processor constantly to blend well. Add eggs one at a time and blend well. Let batter sit for at least 30 minutes before using. To cook crepes, heat a 6-inch non-stick pan until sizzling. Spray pan with *pan release*. Pour 1 oz. of batter in pan and swirl until batter coats bottom of pan (very thin!). Cook for about one minute or until you can see the edges of the crepe turning brown. Remove crepe and place on parchment paper to cool.

For the Berries:

2 T. butter
½ lb peaches
½ cup brown sugar
1 tsp ground cloves

Heat a small saucepan over medium high heat and add butter. Cook peaches in butter until they begin to burst. Add sugar and continue to cook until sauce thickens. Add clove and cook until desired consistency is reached. Pour warm over crepes and garnish with whipped cream and fresh mint.