

Fresh Peach Crêpes

- 4 eggs
- 1 cup unbleached flour
- 1 Tbs white sugar
- 1 tsp vanilla
- 2 Tbs Grand Marnier liquor
- 2 Tbs butter, melted
- 1 ½ cups milk
- Pinch salt
- 8 ounce cream cheese, softened
- ¼ cup white sugar
- 1 tsp vanilla
- 6 large ripe peaches, sliced
- ¼ cup butter, melted
- ¼ cup light brown sugar

Method

1. For the Crêpes: In an electric blender, blend eggs, flour, 1 tablespoon of sugar, vanilla, and Grand Marnier. Scrape sides of blender, and blend until smooth.

2. Add butter and milk and continue to blend, being sure that all lumps are removed. Place mixture, in blender, into the refrigerator to chill for at least an hour.

3. Spray a medium fry-pan with cooking spray and place on medium-high heat. Add a small amount of butter to coat the bottom of pan. Carefully pour about a 1/4 cup of batter into pan and swirl to spread batter evenly. Cook until edges brown and crêpe loosens from pan. Flip crêpe over and cook another minute. Remove from pan with a thin spatula. Continue to cook crêpes until batter is gone. Separate with wax paper. Crêpes can be refrigerated, but do not freeze well.

4. For the Filling: Mix together cream cheese, sugar, and vanilla.

5. Gently toss the peach slices with the melted butter and brown sugar.

6. Spread about two tablespoons of the cream cheese mixture over the entire surface of each crêpe. Then place peach slices down the center of the crêpe. Roll up crêpe carefully, and place in a 13x9 baking dish. Bake for 8 to 10 minutes at 325*

7. Serve on a warm plate; top with whipped cream, if desired.

Notes



I love Georgia Peaches! Whenever I make these crêpes, guests rave! I make the crêpes the night before, if I can.



Servings/Yield

12 servings
12 8" crêpes

Difficulty



Categories

Pancakes & Waffles

NUTRITION FACTS

Servings: 12

Amount Per Serving

Calories: 206

Total Fat: 8.05g

Cholesterol: 80mg

Sodium: 29mg

Total Carbs: 19.74g

Dietary Fiber: 0.22g

Sugars: 13.35g

Protein: 3.29g

