

## Red Currant Cream-filled Crepe Rolls



### *Ingredients*

3 Tbsp. butter, plus more for skillet

1-1/2 cups milk

4 large eggs

1 tsp. pure vanilla extract

1 cup all-purpose flour

1 Tbsp. sugar

1/8 tsp. salt

1/2 cup brown sugar and cinnamon cream cheese spread, softened

1 cup red currant jam or your favorite fruit preserves

Fresh mint

### ***Directions***

Melt butter in a 10-inch non-stick skillet and set aside. Combine milk, eggs and vanilla in a blender and mix on medium speed. Add dry ingredients and blend until combined. Pour in melted butter. Puree for 30 seconds, or until mixture is smooth and bubbles form on top. Let batter sit at room temperature for 15 minutes, then whisk when ready to use.

Preheat oven to 350° F. Line a baking sheet with parchment paper and set aside. Place skillet back on burner over medium temperature, adding a small amount of butter. Pour 1/3 cup batter into the center of the hot pan, and rotate pan until the liquid covers the surface of the skillet. Return to heat, cooking for 2 to 3 minutes, or until the bottom of crepe is golden brown.

Loosen the edge of crepe, then quickly flip it over, using a large round spatula. Cook 1 minute longer. Slide crepe out of skillet and onto a plate. Repeat with remaining batter, coating the pan with butter as needed.

Smooth a tablespoon of cream cheese spread over one crepe. Place another crepe on top and cover with the same amount of cream cheese. Roll the two crepes together, slice into 2-inch pieces, and transfer to prepared baking sheet. Repeat this process with remaining crepes and cream cheese. Place in oven and bake for 5 to 8 minutes.

Meanwhile, place red currant jam in a small saucepan and heat over low temperature. When crepes are done, use tongs to transfer them onto a platter and spoon warmed jam over top.

Garnish with fresh mint and serve warm.