



## Crepes Devine

This recipe was contributed by Tanja of our office who is originally from Austria and wanted to share a crepe recipe she could add to our repertoire of whole grain recipes. They are very aptly named Crepes Devine but in honour of her Austrian heritage their actual name is Eis Palatschinken.

1 cup Fieldstone Organics Einkorn, freshly ground  
4 eggs  
2 cups Milk  
1.5 tbsp Sugar\* (optional)  
pinch of salt

1. In a large mixing bowl using a hand mixer, mix together flour, eggs, sugar\* and salt. Gradually add milk; beat until smooth
2. Heat a lightly oiled frying pan over medium heat. Pour or scoop the batter into onto the frying pan, using approximately 1/4 cup for each crepe. Tilt the pan with a circular motion so that the batter coats the surface evenly, ensuring the batter is not thick.
3. Cook the crepe for about 2 minutes, until the bottom is light brown. Loosen with a spatula, turn and cook the other side.
4. Remove from pan and place on plate. Scoop 2-3 scoops of Vanilla ice cream and roll up. Add whip cream with fruits and chocolate shavings.

Simply amazing!

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