

CopyCat Bob Evans Crepes With Vanilla Cream Sauce

Ingredients

CREPE:

1 $\frac{3}{4}$ cups milk
3 whole eggs
2 tablespoons vanilla extract
1 $\frac{1}{2}$ cups all-purpose flour
2 tablespoons sugar
 $\frac{1}{2}$ teaspoon salt
5 tablespoons melted butter

Vanilla Cream Sauce:

8 ounces cream cheese, room temperature (soft)
 $\frac{1}{2}$ cup powdered sugar (or to taste)
4 tablespoons butter, melted
1 teaspoon vanilla extract
 $\frac{1}{4}$ cup sour cream
 $\frac{1}{2}$ cup heavy cream (a little thinner than pudding, add until it is thin enough to just drip)

Fruit Topping

Fresh fruit, of your choice.

Directions

In a blender mix together the milk, eggs and vanilla.

Stir in the flour, sugar, salt and melted butter until well blended.

Heat a crepe pan or a good non stick 8 " pan over medium heat until hot.

Lightly coat with a tiny bit of olive oil.

Pour 1/4 cup of batter into the pan and tip pan to spread the batter evenly. When bubbles form on the top and the edges are dry, flip over and cook until lightly browned, it will have a lacy look.

Place crepes on parchment paper or wax paper to separate each one.

Fill crepes with the Vanilla Cream Sauce.

Vanilla Cream Sauce:

Mix all ingredients for Vanilla Cream Sauce together.

Spoon into center of crepe and fold over seam side down.

Top with fresh fruit of choice.

Drizzle a lil bit of the vanilla cream sauce on top to keep fruit from rolling off the crepes!