

CopyCat IHop Nutella Crepes

Ingredients

8 eggs
3 cups of milk
3 cups of flour
1/2 teaspoon of salt
Melted butter to baste the crepe maker
Nutella
1 sliced banana
3-4 sliced strawberries

Directions

Mix all the ingredients (except the melted butter) together in a blender until it becomes smooth. Let it sit at room temperature for 1/2 hour.

Heat a crepe pan or non-stick frying pan over medium heat on the stove top for about a minute. Lightly grease the pan with butter, removing any excess with a paper towel.

Pour approximately 1/3 cup of batter into the pan, swirling it around to evenly cover the bottom. Cook until the edges begin to curl and the underside turns golden brown, which usually takes about 2 to 3 minutes. Flip the crepe and cook for an additional 1 to 2 minutes. Transfer the cooked crepe to a plate and repeat the process with the remaining batter, greasing the pan with more butter as needed.

Spread the Nutella onto the crepe and add the sliced bananas.

Roll up the crepe and top with fresh strawberries that are sliced and sprinkled with sugar.