

## German Crepes

A very versatile wrap made of a rich egg batter that can enclose your favorite filling, sweetened ricotta cheese made from dry milk, or savory vegetable or meat fillings. This crepe is also delicious folded up into a square and drizzled with sweet syrup over the top.

3 eggs (6 Tbs. water mixed with 3 Tbs. egg powder)

1 tsp. sugar

½ tsp. vanilla

Pinch of salt (1/8 tsp.)

1 c. milk (1 c. water mixed with 8 tsp. powdered milk)

1 c. all-purpose flour

2 Tbs. butter (4 Tbs. water mixed with 2 Tbs. butter powder)

Oil or butter spray

Filling of your choice (sweetened ricotta cheese, fruit filling sweetened with cinnamon and sugar, or savory vegetable or meat filling)

In a medium bowl, add eggs, sugar, vanilla, salt, and milk. Mix well. Add flour and beat briskly, adding the butter and beating again. The batter should be similar to heavy cream. Pour a little oil (or butter spray) in a hot frying pan and add 2-3 Tbs. of batter. Quickly tilt the pan so that the batter spread evenly over the bottom. As soon as the top is dry, turn the crepe over. Repeat until all the batter is used. Add filling and roll the crepes like a scroll or in the burrito style wrap.

-Shari Hagg, *"The Everything Gourmet- Cooking with Long-term Food Storage,"* p. 102.