

# STRAWBERRIES AND VANILLA CRÈME FRAÎCHE STUFFED CRÊPES

When in the mood for something sweet, sometimes simple and familiar is what you crave. For many people, sweet strawberries served with lightly whipped cream is the answer. If you've never whipped up a batch of velvety, creamy, tangy crème fraîche, you're in for a real treat! This is the stuff that strawberries and cream dreams are made of! You'll go nuts over this stuff with your morning coffee, served alongside fresh seasonal berries, or spooned on top of just about any dessert you can imagine. We especially love it stuffed inside of these sweet and tender dessert crêpes smothered with juicy strawberries and toasted almonds.

Prep time: 30 minutes

Cook time: 45 minutes

Serves 6



*Note: Crêpes can be made ahead. When they are cool, stack them between sheets of wax paper and wrap tightly in plastic wrap or place in a ziplock bag. Store them in the fridge for up to one week or up to 2 weeks in the freezer. Defrost overnight in the fridge before using.*

To make the crêpe batter, combine all of the ingredients in a bowl or blender. Place in the fridge to rest for 30 minutes.

Melt 4 tablespoons of coconut oil or butter in a small saucepan or skillet and set aside.

Heat a separate 8-inch nonstick pan over medium heat and brush with a thin layer of the melted coconut oil or butter. Off the heat, pour a scant ¼ cup of batter into the center of the pan and tilt the pan, rotating it so that the batter fills the skillet in a neat circle. Cook until the bottom is lightly browned, 2 minutes. Turn the crêpe over with a spatula (and your fingers if necessary) and cook until the other side browns, about 1 minute more. Remove the crêpe from the skillet and repeat with the remaining batter, brushing the pan with butter and stacking the crêpes on top of each other until you are done.

## Crêpe Batter:

1 ½ cups whole milk  
¼ cup plus 2 tablespoons  
coconut flour  
¼ cup plus 2 tablespoons  
tapioca flour  
3 tablespoons honey  
3 tablespoons coconut oil,  
melted  
6 eggs  
pinch of Kosher salt  
Makes twelve 8-inch crêpes

## Filling and Garnishes:

⅔ cup sliced almonds  
1 ½ - 2 pounds strawberries,  
hulled and quartered  
½ teaspoon of lemon juice  
2 ½ tablespoons honey, or  
cane sugar  
1 cup **crème fraîche**  
1 teaspoon vanilla extract  
1 cup heavy cream  
4 tablespoons of melted  
coconut oil or butter, for  
cooking the crêpes