

Chocolate Crepes with Berry Yogurt Filling from KellyintheKitchen

INGREDIENTS

1 tbsp butter
1/3 cup semi-sweet chocolate chips
1 cup milk
2 eggs
1 tsp vanilla extract
scant 1/4 cup sugar
1 cup flour, sifted
1 cup frozen berries (fresh will work, too)
1 cup Greek yogurt
squeeze of honey
water
cooking spray or butter
lemon juice

DIRECTIONS

Put the butter, chocolate, and milk in a pot over medium low heat and bring to a simmer, stirring to start the chocolate melting (use a double boiler if you like – it'll give you a bit more control. I'm just impatient.). Remove from heat and continue to stir until everything is dissolved.

Crack the eggs into a bowl with the sugar and vanilla and whisk together. Then switch to a big spoon and stir in the flour. The resulting mixture will have a paste-like consistency and will be hard to stir.

Pour in the milk mixture and stir to combine. Let this batter sit for 30 minutes.

To make the berry filling, put the frozen berries in a bowl with warm water to thaw. I usually change the water once, just to move the thawing along a little faster.

Drain the berries and mix with the yogurt and honey. Set aside.

After 30 minutes have passed, pour the crepe batter through a mesh strainer to get some of the lumps out. This step isn't absolutely necessary, but I find that no matter how careful I am about lumps, I always have some in my crepe batter, so I like to strain it.

At this point, check your batter for consistency. We're going for a pretty watery consistency, almost like cream or even whole milk. So add water, one tablespoon at a time, until your batter is the right consistency.

To cook, butter or spray a pan with cooking spray and heat over medium. Using a ladle or measuring cup, pour in a small amount of batter into the center of the pan and immediately swirl around to the edges of the pan. The first crepe is notoriously a failure, so throw it out (or eat it yourself!). The rest will turn out better.

Once all the crepes are cooked, fill them. There are two typical ways to fill a crepe. One way is to dollop the filling down the center of the crepe (the diameter, if we want to get geometric), and fold each side over to the center.

My favorite way is to spread the filling over one quadrant of the crepe, fold it in half, and spread more filling over the crepe layer that sits on top of the filled quadrant and fold again (if that sounds confusing, see the photos in my recipe on the blog).

To finish, drizzle with a squeeze of lemon and dust with powdered sugar.