QUEEN
-EST 1897-

PREP: 10 min
COOK: 15 min
SERVES:2

Coconut Crepes with Maple Cream & Berries

The light texture of these crepes is thanks to a little coconut milk - now all you have to do is load up on the toppings!

Ingredients

1 large egg

1/2 cup (75g)plain flour

3/4 cup (180ml) full cream coconut milk

1/2 tsp Queen Natural Vanilla Extract

200ml thickened cream

2 1/2 tbsp (50ml/70g) Queen Pure Maple Syrup

Mixed berries, to serve

Method

STEP 1

Whisk together egg, coconut milk, flour and Vanilla until well combined. Set aside for 15-20 minutes to rest before cooking.

STEP 2

Heat a frypan over medium high heat and spray with cooking spray. Pour approximately 1/4 cup of batter in the pan and swirl to ensure a thin layer of batter. Cook until small bubbles appear on the surface, then flip and cook for an additional minute until golden. Repeat with remaining mixture.

STEP 3

When ready to serve, combine cream and maple syrup and beat with electric beaters or a stand mixer until soft peaks form. Dollop over crepes and sprinkle with fresh berries and additional maple syrup, if desired.

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