



HEAVENLY CREPES

INGREDIENTS:

- | | |
|------------------------------|---------------|
| 1 cup cottage cheese | Butter |
| 6 Chino Valley Ranchers eggs | Fresh berries |
| ¼ cup milk | Whipped cream |
| ½ tsp vanilla extract | |
| ¼ tsp salt | |
| ¼ cup vegetable oil | |
| ½ cup all purpose flour | |

DIRECTIONS:

1. Place one cup of cottage cheese into a food processor.
2. Add six Chino Valley Ranchers eggs, ¼ cup milk, ½ teaspoon vanilla extract, ¼ teaspoon salt, ¼ cup vegetable oil, and ½ cup all purpose flour.
3. Cover and blend on high.
4. Pour the batter into a separate bowl.
5. Butter an oil pan.
6. Pour the batter into the oil pan and cook both sides of the crepe.
7. Repeat until the batter is used up.
8. Fold the crepes into triangles and place onto a separate platter.
9. Add fresh berries and whipped cream.