



CHOCOLATE CREPES WITH RASPBERRY AND HAZELNUT

Easy delicious and chocolately wrap filled with chocolate hazelnut spread topped with Raspberries.

The Chocolate Crepes with Raspberry and Hazelnut is one of our favourites in between meals and desserts.
Don't we just love our crepes?

INGREDIENTS:

Crepes:

110g	Plain Flour
340ml	Milk
3	Eggs
50g	SCS Salted Butter (Melted)
40g	Cocoa Powder
50g	Caster Sugar

Fillings:

2 cups	Raspberries
1 cup	Chocolate Hazelnut Spread
1/4 cup	Chopped Hazelnuts (Toasted)

Whipped cream to top

1. Make the crepe batter. Whisk the dry ingredients together until even, then mix in the eggs. Pour in the milk and melted butter, and whisk until combined.
2. Place a nonstick frying pan over medium heat, then pour around 60ml of the crepe batter in, swirling to spread it out. Cook for 20-30 seconds, until the bottom is completely set, then flip over and cook for another 20-30 seconds. Remove to a plate and set aside. Repeat to use up the batter.
3. To serve the crepes, spread some chocolate hazelnut spread on one side of each crepe. Sprinkle some chopped hazelnuts on top. Place some fresh raspberries in one quadrant of each crepe, then fold the crepe in half, and half again.
4. Top with whipped cream, a sprinkling of chopped hazelnuts and a raspberry before serving.



<https://youtu.be/ICXFtTKHqqY>