**Crepes with Apple Filling**

Ingredients:

1 large egg
6 tbsp. milk
1/4 cup water
1/2 cup flour
1 1/2 tablespoons melted butter

1 tbsp. sugar

1 tsp. vanilla extract
Butter, for coating the pan

Directions:

In a blender, combine all of the ingredients and pulse for 10 seconds.

Place the crepe batter in the refrigerator for 1 hour. This allows the bubbles to subside so the crepes will be less likely to tear during cooking. The batter will keep for up to 48 hours.

Heat a small non-stick pan. Add butter to coat.

Pour 1 ounce of batter into the center of the pan and swirl to spread evenly.

Cook for 30 seconds and flip. Cook for another 10 seconds and remove to the cutting board.

Lay them out flat so they can cool. Continue until all batter is gone.

After they have cooled you can stack them and store in sealable plastic bags in the refrigerator for several days or in the freezer for up to two months. When using frozen crepes, thaw on a rack before gently peeling apart.

**Apple Filling**

Ingredients:

2 tart apples, peeled and sliced thin

2 tbsp. butter

1 tsp. cornstarch

¼ cup cold water

¼ cup brown sugar

¼ tsp. cinnamon

Directions:

In a large skillet or saucepan, melt butter over medium heat; add apples.

Cook, stirring constantly, until apples are almost tender, about 6-7 minutes.

Dissolve cornstarch in water; add to apple skillet.

Stir in brown sugar and cinnamon.

Boil for 2 minutes, stirring occasionally.

Remove from heat and serve warm.