

Scrumptious Chocolate Crepes

Ever since I first went to Paris, I've been in love with crepes. Here's a basic, delicious recipe that will have you craving for more!

Recipe by Matthieu Rousseau | Created on **Mar 8, 2022**

Ingredients

- 2 cups all-purpose flour
- ½ cup white sugar
- 1 pinch salt
- 1 cup milk
- 2 eggs
- 1 teaspoon vanilla extract
- ¾ cup water
- 1 ½ teaspoons butter, or as needed
- 2 ½ tablespoons chocolate-hazelnut spread (such as Nutella®), or to taste

Directions

- Combine flour, sugar, and salt together in a bowl. Add milk, eggs, and vanilla extract; mix well. Stir in water slowly until batter is very thin and no lumps remain. Cover with plastic wrap and refrigerate for at least 30 minutes.
- Melt butter in a large skillet over medium heat. Spread a portion of the batter thinly, covering the bottom of the skillet. Cook until edges begin to brown, 3 to 8 minutes. Flip and cook until lightly browned, 2 to 3 minutes more. Spread a portion of chocolate-hazelnut spread on the crepe while still in the skillet; roll up and serve on a plate. Repeat with the remaining batter and chocolate-hazelnut spread.

Nutrition Facts

Serving: **8 crepes** | Calories: **244.7 kcal** | Carbohydrates: **45.1 g** | Protein: **6.1 g** | Saturated fat: **1.5 g** | Cholesterol: **51 mg** | Sodium: **60.8 mg** | Fiber: **0.8 g** | Sugar: **21 g**

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