

## Crêpes with Mascarpone\* Lemon filling and Blueberry Compote

### Ingredients

#### for the Crêpes

1 cup all-purpose flour  
2 eggs  
1 cup milk (non-fat ok)  
1/4 teaspoon salt  
2 tablespoons butter, melted

#### for the filling

1 cup mascarpone\*  
1 egg, beaten  
1/3 cup powdered sugar  
1/3 cup flour  
Finely grated zest of 1 lemon  
2 teaspoons lemon juice

#### for the blueberry compote

2 cups blueberries (frozen ok)  
1 tablespoon corn starch mixed with 2 tablespoons water  
1 teaspoon lemon juice

### Directions

In a large mixing bowl, whisk together the flour and the eggs. Gradually add in the milk and water, stirring to combine. Add the salt and butter; beat until smooth.

Heat a lightly oiled frying pan over medium high heat. Pour or scoop the batter into the pan, using approximately 1/4 cup for each crêpe. Tilt the pan with a circular motion so that the batter coats the surface evenly. Cook the crêpe

for about 2 minutes, until the bottom is light brown. Loosen with a spatula, turn and cook the other side. Stack crêpes on a baking sheet or plate with a dusting of sugar in between to keep them from sticking to each other.

Heat oven to 350°. Prepare a 9x13-inch baking dish with cooking spray.

To make the filling, in a bowl, gently combine the mascarpone with the beaten egg, powdered sugar, lemon zest and juice. Spoon about 2 tablespoons of the cheese mixture on a crêpe; roll up gently, burrito style, tucking ends in to keep the filling from leaking. Arrange the filled crepes in the prepared baking dish; brush with butter and bake for 25 minutes.

To make the compote, combine blueberries and corn starch slurry in a small sauce pan over medium heat. Let come to at least a simmer to thicken. Let simmer for 3-5 minutes. Take off heat and add in lemon juice.

Remove crêpes from oven and arrange 2-3 per place. Sauce blueberry compote onto the crêpes and dust with powdered sugar. Serve warm.

\* This will also work with ricotta.