

Oreo Crepes

Makes: 24 each (2 dozen)

Crepe Batter

Ingredients:

All Purpose Flour: 1 cup

Sugar: 1 tablespoon

Kosher Salt: $\frac{1}{4}$ teaspoon

Black Pepper: $\frac{1}{8}$ teaspoon

Whole Liquid Eggs: $\frac{3}{4}$ cup + 2 tablespoons

2% Milk: 1 cup

Heavy Whipping Cream: $\frac{1}{4}$ cup + 3 $\frac{2}{3}$ tablespoons

Unsalted Butter, Melted: 2 $\frac{2}{3}$ tablespoons + $\frac{3}{4}$ teaspoons

Instructions:

1. Combine flour, sugar, salt, and pepper.
2. In a separate bowl, combine eggs, milk, and heavy cream.
3. Add half of wet ingredients into the dry mix. Mix until smooth. Add remaining wet ingredients. Mix until smooth. Let batter sit about 1 hour to set.
4. Just before serving, whisk in melted butter. Strain batter with a china cap.
5. Pour 1oz batter onto hot plate and spread thin by swirling lightly with the back of a spoon in a circular motion.
6. Flip crepe with plastic spatula after edges are crispy and cooked side is lightly browned. 30-45 seconds.
7. Remove crepes from hot plate and plate crispy side down.

Oreo Crepe Cream

Ingredients:

Plain Cream Cheese: 12 $\frac{1}{2}$ oz

Powdered Sugar: 3 tablespoons

Small Oreo Cookie Crumbs (#1): 2 pounds + 1 $\frac{1}{2}$ oz

Heavy Whipping Cream: $\frac{1}{2}$ cup + 1 teaspoon

Original Whipped Topping: 11 $\frac{1}{2}$ oz

Small Oreo Cookie Crumbs (#2): 8 $\frac{1}{4}$ oz

Instructions:

1. In a small mixer, use a paddle to whip cream cheese and powdered sugar 1-2 minutes on low. Increase speed to medium and whip 5-10 minutes, or until blended and smooth.
2. Gradually add Oreo crumbs #1. Mix on low, scraping the sides of the bowl as needed, until well incorporated.
3. Slowly stream in heavy cream. Blend until light and fluffy. Transfer to pastry bags and reserve cold.
4. Prepare crepe batter.

Assembly:

1. Pipe 2 tablespoons of Oreo filling down the center of the crepe shell.
2. Fold 1/3 of the shell over filling and roll crepe over to securely hold the filling.
3. Top with 3 tablespoons whipped topping and dust with Oreo crumbs #2.
4. Serve immediately.