



Apple Cinnamon Crepes

For the crepes:

Ingredients

- ½ cup cold water
- ½ tablespoons cold water
- 1 egg
- 1 tablespoons butter , melted
- 1 ½ tablespoons sugar
- ¾ cups gluten-free flour (gum-free multi-purpose flour such as King Arthur brand)
- ¼ teaspoon baking powder
- ¼ teaspoon vanilla extract

For the Apple filling:

- 1 large apple , cored and peeled
- 1 ½ tablespoons brown sugar
- ½ teaspoon cinnamon

Directions:

For the crepes:

1. Mix all crepe ingredients in a large bowl and whisk the mixture until lumps dissolve. Let the mixture sit for about 15 minutes at room temperature. It will thicken after 15 minutes.
2. Heat frying pan until very hot (on high heat on stove top), spray it with oil spray (or add melted butter) and, using a soup ladle or 1/4 measuring cup, pour small amount of batter into the frying pan as you roll the pan from side to side just enough to cover the bottom of the pan evenly with a thin layer of crepe batter. Depending on the size of your soup ladle, you could use a whole ladle-ful, or less. It also depends on the diameter of your skillet. The key is to cover the bottom of the pan with just a slightly thick layer of batter, don't coat it too thickly.
3. Let this thin layer of crepe batter cook for 1,2 or 3 minutes, depending on your pan (the subsequent crepes will require much less time to cook than the first time as the pan heats up even more), then flip the crepe to the other side and let it cook for another minute on the other side. This way, you cook each crepe 1-2 minutes on each side. To flip the crepe, pick up the sides

of the crepe around its circumference, gradually reaching towards the center of the crepe from all sides, until the crepe separates from the pan. How to know when it's time to flip the crepe? When you pour the batter, it will be wet in the frying pan but gradually bubbles will be forming and batter will start to dry. When it's all bubbles and no liquid batter – it's time to flip! You can see it on my photos below.

4. There is no need to spray your pan with cooking spray or grease it with butter each time - only do it once, for the first crepe. If you're using a good stainless steel pan (I use All-Clad) or non-stick pan - spraying the pan once before the first crepe is enough.
5. Your subsequent crepes might require much less time to cook, and the more of them you have to make, the faster you will have to flip the crepes, because the frying pan will get more and more heated up. When you cook crepes, your frying pan is always on high heat. This will minimize sticking.
6. As each crepe gets done, transfer it to the plate and add each new crepe on top of previous crepe in the stack.

For the Apple Filling:

1. Chop apples into small cubes, place cubed apple slices in a medium bowl, add brown sugar and cinnamon, and toss everything together to coat chopped apples with brown sugar and cinnamon. Let the juices do their work for about 20 minutes.
2. Right before serving, heat chopped apples on medium heat in a skillet, and warm the crepes in a microwave for about 20 seconds if they are premade.
3. To serve, add chopped apples on top of the open crepe, and fold the crepe into the pocket shape.