

Crêpes with Blueberries

Ingredients:

1 cup sifted all-purpose flour
½ tsp salt
1 tbsp sugar
3 large eggs
2 cups milk
1 tbsp Rum or Cognac
2 tbsp butter, melted
1½ cups Blueberries with sugar
Sour cream

Directions:

Sift together the flour, salt and sugar into a mixing bowl.
In a separate bowl beat the eggs and add the Rum or Cognac.

Stir the egg mixture into the flour mixture and blend in the melted butter.
Let the batter stand for approx. 2 hours to improve the flavor and texture.

Heat a 6-inch skillet or a French crêpe pan, and brush the bottom lightly with the melted butter.

For each crepe, pour in 2 tbsp of batter. Quickly rotate the pan to spread the batter uniformly around the bottom.

Cook over direct moderate heat 1 to 2 minutes or until the underside is brown and bubbles have formed over the top.
Turn and cook ½ to 1 minute or until the underside has browned,

When each crêpe is cooked, sprinkle it with confectioners sugar.
Stack the crepes in pancake fashion in a pan lined with a clean towel. When all of the crêpes are cooked, fold the edges of the towel over.

Just before serving, heat the crêpes, without unwrapping them in a 350-degree oven until they are hot, about 10 minutes.

Wrap 2 tbsp berries in a crepe, top with a dollop of sour cream and serve.