

Fruit Crepes

Easy oven-baked fruit crepes with crispy edges and fluffy centers. This French-inspired breakfast features fresh strawberries and cinnamon sugar topping.

15	50	65	2	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Fruit Crepes

Ingredients

- 1.5 oz butter
- 2 egg
- 3.5 oz heavy cream
- 4 oz flour
- 1.5 oz powdered sugar
- 1 tbsp cinnamon

Instructions

- 1 Prepare the oven**

Preheat oven to 200°C (392°F).
- 2 Make the batter**

Whisk together 2 eggs, 3.5 oz cream, 4 oz milk, and 1.5 oz flour in a bowl until completely smooth with no lumps remaining, about 2-3 minutes of vigorous whisking.
- 3 Brown the butter**

Divide 1.5 oz butter between two 15 cm (6-inch) oven-safe frying pans. Melt over low heat for 3-4 minutes, swirling occasionally, until butter turns light golden brown and smells nutty.
- 4 Cook the crepes**

Quickly divide the batter between the two hot pans with browned butter, swirling to coat the bottom evenly.
- 5** Immediately transfer both pans to the preheated oven and bake for 20 minutes until the crepes are golden brown, puffed, and set in the center.
- 6 Finish and serve**

Remove from oven and immediately sprinkle with 1 tablespoon cinnamon sugar mixture. Serve hot directly from the pans with fresh fruit of your choice.

Tips

Ensure your oven is fully preheated to 200°C (392°F) before starting - the high heat is crucial for achieving the signature puffed texture.

Brown the butter until it smells nutty and turns light golden brown, but watch carefully to prevent burning as it can turn quickly.

Whisk the batter until completely smooth with no lumps - strain it through a fine sieve if necessary for the silkiest texture.

Work quickly when adding the batter to the hot pans to maintain the temperature difference that creates the initial rise.

Don't open the oven door during the first 15 minutes of baking, as this can cause the crepes to deflate.

The crepes will naturally settle and deflate slightly when removed from the oven - this is completely normal and expected.

Serve immediately while still warm for the best texture contrast between crispy edges and tender center.

Prepare your toppings in advance so they're ready to add as soon as the crepes come out of the oven.