

Nutella Crepes

Learn to make perfect Nutella crepes with this easy step-by-step recipe. Thin, delicate French crepes filled with rich chocolate-hazelnut spread.

10	20	30	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Nutella Crepes

Ingredients

- 1 cup flour
- 2 egg
- 1 cup milk
- 1 cup water
- 2 tbsp unsalted butter
- 1 tsp vanilla extract
- 1 tsp salt

Instructions

- 1 Make the crepe batter**

Whisk 1 cup flour and 2 eggs in a large bowl until smooth. Gradually add 1 cup milk and 1 cup water while whisking continuously to prevent lumps from forming.
- 2** Add 2 tablespoons melted butter, 1 teaspoon salt, and 1 teaspoon sugar to the batter. Whisk until completely smooth and no streaks remain.
- 3** Cover the bowl with plastic wrap and let the batter rest at room temperature for 30 minutes. This allows the flour to fully hydrate for tender crepes.
- 4 Cook the crepes**

Heat a non-stick 8-inch pan over medium heat (about 175°C/350°F). Lightly brush the pan with butter for the first crepe only.
- 5** Pour 1/4 cup batter into the center of the hot pan. Immediately lift and tilt the pan in a circular motion to spread the batter into a thin, even layer covering the entire bottom.
- 6** Cook for 1-2 minutes until the edges are lightly golden and the surface looks set with no wet spots. Flip the crepe with a thin spatula and cook the second side for 30-60 seconds until lightly spotted.
- 7 Fill and serve**

Transfer the warm crepe to a plate and spread 2-3 tablespoons Nutella over half of the crepe using a spoon or offset spatula.
- 8** Fold the crepe in half over the Nutella, then fold in half again to create a triangle. Repeat with remaining batter to make 8 crepes total.
- 9** Serve immediately while warm, dusted with powdered sugar if desired.

Tips

Always whisk the flour and eggs together first before gradually adding the liquids. This technique prevents lumps and creates a smoother batter.

Let the batter rest for at least 30 minutes before cooking. This allows the gluten to relax and the flour to fully hydrate, resulting in more tender crepes.

Use a non-stick pan or well-seasoned cast iron pan heated over medium heat. The first crepe is often a test - don't be discouraged if it doesn't turn out perfectly.

Pour the batter into the center of the pan and immediately swirl to distribute it evenly. Work quickly as the batter sets fast once it hits the hot surface.

Cook until the edges are lightly golden and the surface appears set before flipping. Use a thin spatula or even your fingers to carefully turn the crepe.

Spread Nutella on the crepe while it's still warm so the spread melts slightly and becomes easier to work with.

Keep finished crepes warm by covering them with a clean kitchen towel or placing them on a plate in a low oven (200°F) while you finish the batch.

If the batter becomes too thick after resting, thin it with a tablespoon of milk or water until it reaches the proper consistency.