

Meyveli Krep

Learn to make oven-baked fruit crepes with this easy Turkish recipe. Fluffy, golden crepes topped with cinnamon sugar and fresh strawberries.

15	50	65	2	Easy
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

Meyveli Krep

Malzemeler

- 50 g butter
- 2 egg
- 100 g heavy cream
- 100 g flour
- 50 g powdered sugar
- 1 tbsp cinnamon

Yapılı???

- Prepare Equipment**

Preheat oven to 200°C (400°F). Place two 15cm (6-inch) oven-safe skillets or cast iron pans in the oven to heat while you prepare the batter.
- Make the Batter**

Whisk together 2 eggs, 100g milk, and 100g flour in a large bowl until completely smooth with no lumps, about 2-3 minutes of vigorous whisking.
- Brown the Butter**

Carefully remove the hot skillets from the oven using oven mitts. Add 25g butter to each hot pan and swirl until the butter melts and turns light golden brown, about 1-2 minutes.
- Add Batter and Bake**

Quickly divide the batter evenly between the two hot buttered skillets, tilting to spread evenly. Return immediately to the oven and bake for 20-25 minutes until puffed, golden brown, and set in the center.
- Prepare Topping**

While crepes bake, mix 50g sugar with 1 tablespoon cinnamon in a small bowl until well combined.
- Finish and Serve**

Remove crepes from oven and immediately sprinkle with the cinnamon sugar mixture. Serve hot topped with fresh fruit.

?puçlar?

Preheat your oven-safe skillets in the oven while it heats to ensure even cooking and better puffing.

Brown the butter until it releases a nutty aroma and turns golden brown - this adds incredible depth of flavor to the crepes.

Whisk the batter thoroughly to eliminate any lumps, which can create uneven texture in the finished crepes.

Work quickly when adding batter to the hot skillets to maintain the pan temperature and achieve maximum puff.

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

Mix the cinnamon sugar while the crepes bake so you're ready to sprinkle it on immediately when they come out.

Serve the crepes in their baking dishes for the most dramatic presentation and to keep them warm longer.

Have your fruit toppings prepared and ready before the crepes finish baking for seamless serving.