



Keto Crepes

Active Time: 15 minutes | **Total Time:** 15 minutes | **Serves:** 12

Nutrition Information Per Serving

53.5 calories, 1.54 g carbohydrate, 0.5 g fiber, 0.79 g NET carbs, 2.11 g protein, 4.54 g fat

Ingredients

- 1/2 cup(s) Miracle Mix
- 1/3 Tbsp(s) Keto Sweet
- 2 large(s) pastured eggs, room temperature
- 1/4 cup(s) organic whole milk
- 2 ounce(s) organic cream cheese, room temperature
- 1 tsp vanilla extract

Preparation

1. Preheat a crepe pan or crepe maker.
2. Add the room temperature eggs, cream cheese and milk to a medium mixing bowl.
3. Using a hand mixer beat for 1 minute to incorporate.
4. Pour in the Miracle Mix, Keto Sweet and vanilla and mix again to make a smooth batter.
5. Crepe Pan: Scoop crepe batter onto preheated pan, spreading into a thin layer. Cook 15 seconds, then flip and cook another 15 seconds.
6. Crepe Maker: Scoop crepe batter onto preheated surface and gently close the lid. Cook 30 seconds and remove with tongs.

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