DietCloud – Recipe

Recipe Name: Eggless Nutella Crepes With Strawberries Recipe

Diet Type: Vegetarian

Course: World Breakfast

Cuisine: French

Quantity:



Ingredients

Ingredient	Quantity
• 1 cup All Purpose Flour (Maida) • 3/4 cup Milk - low fat • 1/4 cup Water • 1 teaspoon Sugar • Vanilla Extract - few drops • 2 teaspoon Butter - melted • Nutella Spread - as required • 8-10 Strawberries	4

Preparation

• To prepare these Eggless Nutella Crepes With Strawberries Recipe, in a deep bowl mix the flour, milk, water, sugar, vanilla essence & the melted butter.
• Using a whisk remove the lumps and beat until you get a smooth batter.

• Cook the crepes for 2 minutes or until the crepes turn light brown.
• Carefully lift the edge of the crepe to see if it is done, turn over the crepe and cook the other side for another minute till done.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)