

Grain Free Crepes

Yield 8-10 crepes

Grain free, gluten free, dairy free

Ingredients

2 eggs
1 cup coconut milk
1 teaspoon melted coconut oil or butter
1 teaspoon vanilla extract
¾ cup tapioca flour
4 tablespoons coconut flour

Method

Add all ingredients to a blender and blend until smooth.

Heat up a crepe pan or a small (8" pan) non stick green pan, add a teaspoon of butter or coconut oil

Add a little less than ¼ cup of the batter to the pan and immediately pick up the pan and swirl it to coax the batter into an even layer on the bottom of the pan. Cook the crepe for a minute or so on one side then flip and let it cook for another couple of seconds.

Remove the crepe and continue with your next crepe. Stuff those babies with whatever your little heart desires, sweet or savoury.

Once cooled, store the crepes in an airtight container and refrigerate for up to 4 days.