

The Shepherd's Inn Signature Huckleberry Crêpes

Ingredients:

<i>2 large eggs</i>	<i>1/4 cup water</i>
<i>1/8 teaspoon salt</i>	<i>1/2 teaspoon pure vanilla</i>
<i>2 Tablespoons sugar</i>	<i>1-2 Tablespoons butter,</i>
<i>2/3 cup flour</i>	<i>melted</i>
	<i>1 cup milk</i>



Place all ingredients (except flour and butter) in a blender, and mix on low speed for 30 seconds. Add the 2 Tablespoons melted butter. Switch to high, while you slowly add 2/3 cup flour. Blend for another 30 seconds. Pour into a two-cup measuring cup, cover with plastic wrap and refrigerate overnight. (Making the batter the night before not only saves time in the morning, but it allows for the gluten in the flour to work and makes frying much easier.)

Heat an 8" non-stick skillet to medium high. Stir batter, 1/4 cup batter into the hot pan. Turn the pan gently so the batter flows evenly to the edges. When the top surface begins to dry, the underside is golden, loosen edges with a flexible turner and flip over. Cook an additional minute or until golden and slice crepe out of pan onto foil. Cover and keep warm until served.

To Serve: *Lay crêpe on center of plate. Place 2 to 3 Tablespoons of Huckleberry filling down the center of the crêpe. Gently lift and fold one side over the filling and repeat with the other side. Dust with powdered sugar and top with whipped cream. Garnish as desired.*

Huckleberry Filling:

<i>1/2 cup water</i>	<i>1/4 cup sugar</i>
<i>2 Tablespoons cornstarch</i>	<i>1 cup fresh or frozen huckleberries (or</i>
	<i>blueberries)</i>

1/4 teaspoon lemon juice (optional)

In a 2-cup measuring cup, put water, cornstarch and sugar; stir until dissolved. Add berries. Place in the microwave and cook for one minute increments, stirring after each for approximately 4 to 5 minutes. Cool to lukewarm. (For an extra special treat, after the filling has cooled, you can fold in extra fresh huckleberries or blueberries when they are in season.)