

## **Banana Crepes with Chocolate Drizzle**

### **Ingredients**

- 1 1/2 cups self-rising flour
- 1/4 cup sugar
- 1/4 tsp salt
- 2 tsp butter, melted
- 1/4 tsp vanilla
- 1 1/2 cups milk
- 2 eggs
- 1/2 Tbsp butter
- 1 1/2 Tbsp milk
- 1 Tbsp cocoa
- 2 Tbsp confectioners' sugar
- 4 ripe bananas

### **Preparation - Crepes**

- Prepare crepe batter the day before.
- Sift the flour, sugar, and salt into a large bowl.
- In a small bowl, blend the milk, eggs, butter and vanilla.
- Add the milk mixture to the flour mixture and stir by hand until the batter is smooth.
- Let the batter rest in the refrigerator at least 1 and up to 12 hours before preparing the crepes.
- Pour 1/4 cup of batter into the center of the pan and swirling to coat the bottom of the pan.
- Cook until it is set and has a little color and turn over.
- Set crepes aside to be used at a later time.

### **Preparation - Chocolate Sauce**

- In a saucepan over low heat, melt the 1/2 Tbsp of butter.
- Stir in 1 1/2 Tbsp of milk then add the cocoa and confectioners' sugar.
- Keep stirring to make smooth and until heated.
- Set aside and keep warm.

### **Cooking**

- Heat griddle to 300 to 350 F.

- Place a crepe in your hand and place a row of thinly sliced banana down the middle, take one side of the crepe over the banana and roll to the other side and place on the griddle.
- Continue this procedure with the other 11 crepes and cook till lightly golden brown on one side then on the other side.
- Take the warm chocolate sauce and pour it into a squeeze bottle with a small opening in the cap for making your drizzle.
- Dust four plates with confectioners' sugar. Once the crepes are brown and heated through, place three on each plate.
- With a back and forth motion, drizzle the chocolate sauce in an angle over the crepes, garnish with a few banana slices and another light dusting of confectioners' sugar over the crepes.

**Serves 4**