



Sheet Pan Oven Crepes (la Chandeleur)

It's a two-for! Serve them for breakfast/brunch or dessert

2-2/3 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1/8 teaspoon ground nutmeg
1 teaspoon salt
3 eggs
3 cups buttermilk
2 Tablespoons granulated sugar
1 teaspoon vanilla extract
6 Tablespoons unsalted butter, melted

Topping as desired:

Maple syrup
Mixed Fresh Fruit Compote
Whipped Cream if serving for dessert

Before Starting: Preheat oven to 500 degrees F. Line a 13x18-inch baking sheet with parchment paper; spray with nonstick cooking spray.

Combine Dry Ingredients: In a medium bowl, combine flour, baking powder, baking soda, nutmeg, and salt; set aside.

Prepare Batter: In a large bowl, whisk eggs, buttermilk, sugar, and vanilla. Stir into the flour mixture; stir in melted butter until just combined. Do not overmix.

Place in Baking Pan: Pour batter evenly onto prepared baking sheet.

Bake Oven Sheet Crepe Pancake: Reduce oven temperature to 425 degrees F. Bake for 16 to 17 minutes or until toothpick comes out clean. Yield: Serves: 10 to 12

To Serve:

For Breakfast or Brunch: Cut into squares; drizzle as desired with maple syrup; top with a spoonful of fresh fruit compote.

For Dessert: Top with a dollop of whipped cream and spoonful of fresh fruit compote.

Recipe Inspired by: Christy Denney, *Sheet Pan Pancakes* from cookbook *Scrumptious, chapter-Feeding a Crowd*, Shadow Mountain Publisher

About the Recipe: This is an easy way to bake a custard flavored thick crepe-like pancake. We especially loved topping individual portions with a large dollop of fresh fruit compote. It's a perfect recipe to use for the French celebration on February 2nd. On that day, it's the traditional end of the Christmas season and eating Crepes brings good luck.