



# Treat Time

Approximate Time: 15 minutes

**Prep Time:** 10 minutes

**Cook Time:** 1-2 minutes per crepe



## “Choose the Right” Stuff-ed Crepes

### Crepe Batter

1 1/2 c. milk  
3 eggs  
1/2 tsp. salt  
2/3 c. flour

### Chicken Filling & Sauce

(13 oz.) canned chicken breast  
(or 1 c. shredded chicken)  
(4 oz.) cream cheese  
2 Tbs. finely diced onion  
1 c. shredded cheese  
(10 3/4 oz.) condensed Cream  
of Mushroom soup  
1/2 c. sour cream

### Fruit Filling & Topping

( oz.) Pie filling  
1/4 c. powdered sugar  
Whipped cream topping

**Crepe batter:** Beat milk, eggs and salt until foamy. Add flour and beat until smooth. Put in refrigerator while you prepare chicken filling.

**Chicken Filling and Sauce:** Mix chicken, softened cream cheese and onion together. Heat in microwave for 1 min. Mix in 1/3 cup cheese. Cover with foil and place in a warm oven (250 degrees). Make sauce by combining soup and sour cream in a small sauce pan. Heat on medium until bubbly. Cover and reduce heat to low while you cook the crepes.

**Crepes:** Heat 8 inch skillet on medium heat. Coat pan with cooking spray or butter. Pour 1/8 c. batter into center of pan. Tilt the pan with a circular motion so that the batter coats the surface evenly. Cook until the edges start to brown and curl (about 1 minute). Loosen with a spatula and turn. Cook until golden (30-45 sec.) Stack the finished crepes on a plate. Keep covered with a dry cloth until ready to eat.

**Treat Time:** Put crepes, chicken filling, pie filling, powdered sugar, remaining cheese, whipped topping and cheese on table. Give each family member two crepes. “Choose the right” stuff for each crepe. (*Chicken: Sauce and cheese. Pie filling: Powdered sugar and whipped topping.*) Encourage children to use their own ideas to put their crepes together. Explain: You can assemble them several ways, but some ingredients taste better together than others. This is like the guidance God gives us to help us make good choices.

**Closing Prayer** and blessing on the food.