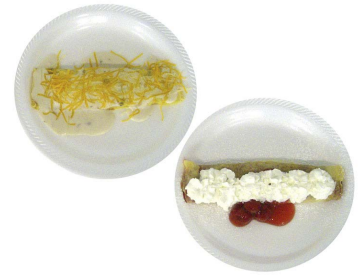

Treat Time

Choose the Right Stuffed Crepes

Prep Time: 10 minutes
Cook Time: 1-2 minutes per crepe



Ingredients: 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
(10.75 oz.) Cream of Mushroom soup
1/2 c. sour cream

Fruit Filling & Topping
(21 oz.) Pie filling
1/4 c. powdered sugar
Whipped cream topping

Instructions: **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 or pie filling, powdered sugar and whipped topping.)

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. Encourage children to use their own ideas to put their crepes together.