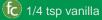
## **Cranberry & Ricotta Cornmeal Crepes**



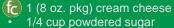


## **INGREDIENTS**

fc 1/3 cup flour







1/8 tsp salt 1/2 cup ricotta cheese 1/2 cup milk

2 tsp orange zest 1 egg beaten

## **DIRECTIONS**

Combine flour, cornmeal, sugar and salt in large bowl; add milk, eggs and butter, whisk until smooth. Lightly coat 8" non-stick skillet with cooking spray. Over medium-high heat, add ¼ cup batter, swirling pan to coat bottom. Cook until lightly browned, turn and cook other side. Combine softened cream cheese and confectioners sugar until smooth. Stir in ricotta cheese, bit of zest & vanilla. Spread 2 Tbsp cheese mix and cranberry sauce on each crepe. Roll crepe. Top w 2 Tbls cranberry sauce and bit of zest







