

Cranberry & Ricotta Cornmeal Crepes



INGREDIENTS

- fc** 1/3 cup flour
- fc** 1/4 cup cornmeal
- fc** 3 Tbsp. sugar
- fc** 1/8 tsp salt
 - 1/2 cup milk
 - 1 egg beaten
- fc** 1/4 tsp vanilla
 - 1 Tbsp. butter, melted
- fc** 1 (8 oz. pkg) cream cheese
 - 1/4 cup powdered sugar
 - 1/2 cup ricotta cheese
 - 2 tsp orange zest
- fc** 1 14 oz. can cranberry sauce



fc = food club®
brand

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