

# Truly Colorful Crepes

**We all scream for Orange Scream—especially with our crepes! This colorful dessert will delight family and friends alike.**





# Trolls

**IN THEATERS  
NOVEMBER 4**

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## **Ingredients**

### **Crepes:**

- **2 large eggs**
- **1 ¼ cups TruMoo Orange Scream Milk**
- **1 cup all-purpose flour**
- **1/3 cup confectioners' sugar**
- **3 tablespoons melted butter**
- **1 teaspoon orange extract**
- **¼ teaspoon salt**

### **Filling:**

- **Frozen Yogurt**
- **Confectioners' sugar**
- **1 tablespoon grated orange peel**
- **Blue Sprinkles, optional**

## **Directions**

**1) In large bowl combine eggs, TruMoo Orange Scream, flour, sugar, melted butter, orange extract and salt. Beat with wire whisk to combine well. Cover and place mixture in refrigerator for 1 hour (or up to 2 days).**

**2) Stir mixture with spoon. Over medium heat, heat a lightly greased small (9-inch) skillet. Pour ¼ cup batter into center of pan; quickly swirl or spread mixture to fill skillet. Cook each crepe 30 seconds; carefully flip over; cook another 10 seconds until lightly browned. Place crepe on large cookie sheet. Repeat with remaining batter (Do not stack crepes on top of each other.)\***

**3) To serve, place 2 small scoops of frozen yogurt in center of crepe; fold sides over to close. Sprinkle crepes with confectioners' sugar, grated orange peel and sprinkles if desired.**

**4) \*Cooked crepes can be stacked between parchment or waxed paper and sealed in a container for up to 2 days.**

**Serves 6.**

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\*No significant difference has been shown between milk derived from cows treated with the artificial growth hormone rbST and non-rbST-treated cows.