

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.