



## Sweet Almond Crêpes with Strawberries

2 servings  
15 minutes

### Ingredients

- 3 Egg
- 1 tbsp Monk Fruit Sweetener
- 1 tsp Vanilla Extract
- 1/2 cup Almond Flour
- 1 tsp Coconut Oil (divided)
- 2 tbsps Coconut Butter (soften, divided)
- 1 cup Strawberries (sliced, divided)

### Directions

- 1 In a mixing bowl, whisk the eggs, monk fruit sweetener and vanilla together until well mixed. Stir in the almond flour.
- 2 Heat a small non-stick pan over medium heat. Add 1/4 of the coconut oil to the pan. Let the oil melt then evenly coat the pan.
- 3 Add about 1/4 cup of the batter to the oiled pan and tilt the pan in a circular motion to distribute the batter evenly. Cook for 60 to 90 seconds or until just golden brown and the crêpe releases easily from the pan, then flip and continue cooking for 30 to 60 seconds. Repeat with the remaining batter.
- 4 To serve, smear the coconut butter down the center of the crêpe and top with sliced strawberries. Fold or roll the crêpe and enjoy!