



STRAWBERRY RED VELVET CPEPE

Yield: 15 pieces

Ingredients:

- 130g All-Purpose Flour
- 20g **Peotraco Caster Sugar**
- 1.25g Iodized Salt
- 2 pcs Large Eggs
- 320ml Fresh Milk
- 100ml All-Purpose Cream
- 30g Unsalted Butter
- 15g **Peotraco Natural Cocoa Powder**
- 2.5g **Peotraco Food Color Gel Red**
- 250g Fresh Strawberries
- Macy's Pancake Syrup**



Procedure:

1. In a large mixing bowl, whisk together the flour, **Peotraco Natural Cocoa Powder**, **Peotraco Caster Sugar**, and salt. Add the cream, milk, eggs, melted butter, then whisk until the batter is smooth and fully combined.
2. Gradually add **Peotraco Food Color Gel Red**, mixing well until the desired shade is achieved.
3. Heat a non-stick or stainless steel pan over medium heat and lightly coat with oil or nonstick spray.
4. Once the pan is hot, pour a ladleful of batter into the center, and tilt the pan to spread the batter evenly into a thin layer.
5. Cook until small bubbles appear and the surface looks set, about 45 seconds to 1 minute. Gently flip the crêpe and cook the other side for about 30 seconds.
6. Transfer the cooked crêpe to a plate and repeat with the remaining batter, lightly greasing the pan between each crêpe.

Cream Cheese Filling

Ingredients:

- 50g **Baker's Mate Instant Whipping Cream Powder**
- 50ml Ice Cold Water
- 40g **Peotraco Confectioner's Powdered Sugar**
- 225g Cream Cheese (Softened)
- 5ml Vanilla Extract



Procedure:

1. Using an electric mixer with a whisk attachment, lightly mix the **Baker's Mate Instant Whipping Cream Powder**, ice cold water, and **Peotraco Confectioner's Powdered Sugar** until incorporated.
2. Whisk on high speed until medium peaks form, scraping down the bowl as needed.
3. Reduce to low-medium speed, slowly add the vanilla extract and softened cream cheese, and whisk on high until smooth and fluffy.

Assembly

Spoon a dollop of filling onto each crêpe, add a few slices of strawberries, then roll or fold to enclose. Garnish with extra filling, fresh fruit, and drizzle with **Macy's Pancake Syrup**. Serve and enjoy!

