

CHOCOLATE RASPBERRY CORN CREPES WITH VANILLA BEAN ICE CREAM

Crepes:

2/3 cups all-purpose flour

1/3 cup yellow cornmeal (I used corn flour - corn meal, but more finely ground)

1/4 tsp cinnamon

pinch salt

1 cups whole milk

2 medium eggs

1 tbsp honey

2 tablespoons unsalted butter, melted, plus additional for brushing skillet

Filling:

1 tbsp honey

1 pint raspberries

1/2 bar of dark chocolate

1 can coconut milk, refrigerated



In a large bowl, whisk crepe ingredients briskly until well blended. Let sit about 15 minutes. Meanwhile, warm raspberries and honey in a small saucepan or skillet, mashing them. You can choose to strain them, but I don't. They add bulk. And they're good for you!

After they're warmed and saucy, transfer to a small bowl and refrigerate.

Break chocolate into smaller pieces and warm on medium heat. Set aside.

With a mixer, blend 1 tbsp honey and cream of coconut milk only until thickened.

Spoon raspberries and coconut cream onto a crepe. Fold as pictured, drizzle with chocolate and serve with ice cream...

Recipe Courtesy of Jennifer Raper, www.KitchenPsycho.com