LA ABUELA CREPES

Serving: 4 Persons.

Prep Time: 10 Minutes.

Cook Time: 5 Minutes.

Difficulty: Easy

INGREDIENTS:

- 4 Burrito size tortillas La Abuela
- 1 tbsp Butter
- 1/2 Cup Nutella or filling to your liking
- · 4 Sliced strawberries or fruit of choice

GARNISHES:

- · Chocolate syrup
- Powdered sugar

DIRECTIONS:

- 1. Heat a griddle.
- 2. Wash and cut the fruit.
- 3. With a pastry brush, coat the first tortilla on one side with butter.
- 4. Once the griddle is hot, cook the first tortilla La Abuela as indicated on the package. Cook tortilla with the buttered side down.
- 5. With a knife spread Nutella on the entire tortilla.
- 6. Fold and add more Nutella.
- 7. Add fruit to your choosing and fold one last time.
- 8. Add chocolate syrup, fruit, and powdered sugar to your liking.
- 9. Enjoy!



