



Vampire Crepes with Strawberry Cream Filling

Crepes	Filling	Decorations
<ul style="list-style-type: none"> • ½ Cup Bisquick (original or gluten Free) • 1 tbsp Sugar • ½ Cup Milk (You can use Almond or Soy) • 1 Tbsp Butter or Margarine (melted) • 2 eggs (well beaten) • 1 TBSP cocoa powder 	<ul style="list-style-type: none"> • 1 8oz package Cream Cheese (softened) • ¼ cup sugar • 1 cup strawberries (thawed frozen is fine) 	<ul style="list-style-type: none"> • 2 red hots for eyes • 2 white chocolate chips for fangs • 2 raisins for ears • Strawberry syrup for blood

Directions

In a small bowl, beat Bisquick mix, sugar, ½ cup milk, the melted butter, and eggs with whisk or fork until blended.

Grease 6 or 7 inch nonstick skillet with shortening; heat over medium heat until bubbly.

For each crepe pour 2-3 Tbsp batter into skillet; immediately rotate skillet until batter covers bottom.

Cook the crepe for about 30 seconds to a minute or until edges darken.

Run a wide spatula around edge to loosen; turn and cook other side until done; another 30 seconds.

Stack the crêpes as you remove them from skillet. Placing waxed paper between each; keep covered.

In a small bowl beat together cream cheese sugar and strawberries. I used a hand mixer for this.

To assemble spoon about 2 Heaping Tablespoons of the cream cheese in the center of the crepe. Roll up, but not too tightly. Decorate with the candies, and raisins to make it look like a bat.

Makes about 10 crepes depending on size.