



Spiced Pear Crepes

with Chocolate Sauce & Toasted Pecans



30-40min



2 Servings

Bring a fancy-feeling restaurant-style brunch right to your kitchen table! For this seasonally-inspired brunch, we pair thin, tender crepes with buttery cinnamon-spiced sautéed pears, decadent homemade chocolate sauce, and toasted pecans for a rich, nutty crunch. The best part about this picture-perfect plate is it tastes as good as it looks! (2p serves 4; 4p serves 8—nutrition reflects 1 portion of crepes)

What we send

- 5 oz all-purpose flour ⁵
- 8 oz milk ²
- 5 oz granulated sugar
- 2 pears
- 1 lemon
- 3 oz chocolate chips ^{2,3}
- 1 oz pecans ⁴
- ¼ oz ground cinnamon
- 2½ oz confectioners' sugar

What you need

- 5 Tbsp butter (plus more for cooking) ²
- 2 large eggs ¹
- kosher salt
- neutral oil
- vanilla

Tools

- microwave
- blender
- microplane or grater
- 2 medium nonstick skillets

Allergens

Egg (1), Milk (2), Soy (3), Tree Nuts (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 640kcal, Fat 31g, Carbs 81g, Protein 11g



1. Make crepe batter

In a microwave-safe bowl, microwave **3 tablespoons butter** until melted.

In a blender, combine **flour, milk, melted butter, ½ cup water, 2 large eggs, 2 Tbsp granulated sugar**, and **½ tsp salt**; blend until smooth, about 30 seconds (batter should be a very thin pancake batter). Alternatively, whisk to combine ingredients in a medium bowl. Let batter rest at room temperature until step 5.



4. Cook pears

In same medium skillet, add **2 tablespoons butter, ½ cup water, ½ teaspoon vanilla, ¼ teaspoon cinnamon, pears, lemon zest**, and a **pinch of salt**. Bring to a simmer and then reduce heat to low. Cover and cook until pears are tender, 10-12 minutes. Uncover, and allow liquid to reduce, another 3 minutes more. Keep on low until crepes are finished.



2. Prep ingredients

Peel **pears** and core. Cut into ½-inch thick slices. Zest **½ teaspoon lemon**.

In a microwave safe bowl combine **chocolate** and **3 tablespoons water**. Microwave until chocolate is melted and then whisk until smooth. Set aside until step 6.



5. Make crepes

Heat another medium skillet over medium and lightly coat with **butter**. Pour in **¼ cup batter** and tilt to evenly coat bottom of skillet. Cook until edges lift easily and golden on bottom, about 1 minute. Lift edge of **crepe** with a spatula, then gently flip with fingertips. Cook until just set, 30-35 seconds. Slide crepe onto a plate. Repeat with remaining batter, adding butter as needed.



3. Toast nuts

Heat **1 teaspoon oil** in medium skillet over medium. Add **nuts** and cook, stirring occasionally, until toasted and fragrant, 3-5 minutes (watch closely as nuts will burn easily). Let cool slightly and then coarsely chop.



6. Make sauce & serve

Serve **crepes** topped with **spiced pears**. Drizzle **chocolate sauce** over the top and sprinkle **toasted nuts** over the sauce. Garnish with a **sprinkling of powdered sugar**. Enjoy!