[](http://www.google.com/imgres?start=272&sa=X&biw=1280&bih=929&tbm=isch&tbnid=rfepyU5tVV8eDM:&imgrefurl=http://www.frenchcrazy.com/2011/08/crepes-french-cuisine.html&docid=ipKyQmgzHMBNIM&imgurl=http://www.goccus.com/image-upload/magazin/galetteauchocolat.jpg&w=500&h=366&ei=qAuuUc6KDNP64AOT0YG4Bg&zoom=1&ved=1t:3588,r:84,s:100,i:256&iact=rc&dur=537&page=12&tbnh=192&tbnw=246&ndsp=26&tx=99&ty=109)Nutella Banana Crepes

Time: 15 minutes

**Crepes Ingredients:**

* 1 cup of flour
* 2 eggs
* 1 1/2 cups of milk
* 1 tablespoon of raw or granulated sugar
* 1 tablespoon of butter, melted

**Filling and Topping Ingredients:**

* Nutella
* 2-3 bananas
* Powdered sugar

**Directions:**

* Mix together milk, melted butter and eggs until well blended.
* Blend in sugar.
* Slowly mix in flour until well blended.
* Slowly pour approximately 1/4 cup into a heated skillet or griddle. Crepes are meant to be thin, be sure to not oversize it so it is still easy to flip.
* Cook on each side for approx 30 seconds.
* Fill each crepe with Nutella by spreading it on half of the crepe, then add sliced bananas and fold over.
* Heat a few tablespoons of Nutella in the microwave on approximately 35 seconds so it is easy to garnish on the top.
* Take a spoon and fill with heated Nutella, spreading in lines across the top of the crepe.
* Finish with sprinkled powdered sugar, enjoy!